



Pumpkin Pancakes



Ingredients

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| 2 cups quinoa flour | $\frac{1}{2}$ teaspoon vanilla |
| $\frac{1}{2}$ cup sugar | 3 flax eggs |
| $\frac{1}{2}$ teaspoon salt | 1 cup plain coconut milk yogurt |
| 2 teaspoons baking powder | $\frac{3}{4}$ cup coconut milk |
| 2 teaspoons baking soda | 1 cup canned pumpkin |
| $\frac{1}{2}$ teaspoon cinnamon | |

Directions

1. In a large bowl, whisk together the flour, sugar, salt, baking powder, baking soda, and spices.
2. In a separate bowl, beat the prepared flax eggs, adding yogurt, milk, and pumpkin puree.
3. Mix well.
4. Pour the egg mixture into the flour mixture and stir until just blended.
5. Spoon the batter onto a preheated, oiled griddle, using $\frac{1}{4}$ cup batter for each pancake.
6. Cook pancakes slowly over a low-medium heat for approximately 4-6 minutes, flipping after 3 minutes.