



## **Ingredients**

- ✓ 1-1/2 cup gluten free baking flour
- ✓ 2 Tbsp. chia seeds
- ✓ 1 tsp. baking powder
- ✓ ½ tsp. baking soda
- ✓ ½ tsp. cinnamon
- ✓ ¼ tsp. salt
- ✓ 1 cup almond milk
- ✓ 1 Tbsp. ground golden flax seed whisked with 3 Tbsp. water OR 1-1/2 tsp. Egg Replacer powder whisked with 2 Tbsp. warm water
- ✓ 1 Tbsp. maple syrup plus more for drizzling
- ✓ 1 Tbsp. coconut oil, melted, plus more for cooking pancakes
- ✓ 1 tsp. vanilla
- ✓ 1 (1/2-pint) container blueberries

## **Notes:**

- Try Bob's Red Mill gluten free flour mix.

## **Preparation**

1. In a medium bowl, combine gluten free baking flour, chia seeds, baking powder, baking soda, cinnamon, and salt.
2. In a small bowl, whisk together almond milk, flax seed mixture or Egg Replacer mixture, maple syrup, coconut oil, vanilla and almond milk. Pour into flour mixture and stir just to blend.
3. Heat a skillet or griddle to medium-low heat. When hot, add enough coconut oil to make a thin film. Put spoonfuls of batter in pan according to size of pancakes desired and add a few blueberries. When batter bubbles and bottom side is golden flip and cook other side. Serve, drizzled with more maple syrup to taste.