

# Breakfast



## FLUFFY VEGAN PANCAKES

Serves 2 - makes 6 small pancakes

### Ingredients:

140g apple puree

(use 2 x Ella's Kitchen pouches)

125g oat flour

(whizz up standard oats in blender to create flour)

130ml almond milk

2 tsp lemon juice

1 tbsp maple syrup

1/2 tsp baking powder

1/2 tsp baking soda

1/4 tsp salt

1 tsp vanilla extract

1 tbsp coconut oil

### Toppings

Strawberries, blueberries, coconut  
yoghurt - you choose!

1. Combine all ingredients, except the coconut oil and toppings, in a blender and mix until combined, don't over blend.
2. Heat large frying pan and add small amount of coconut oil.
3. Pour 2 small circles of batter into the pan, cook for 1-2 mins, until you can slide spatula under to flip. Cook on other side, remove from pan and keep warm in oven.
4. Continue until all batter is used.
5. Top with choice of toppings. Enjoy!