



Coconut Greens PANCAKES

Pancake Batter

INGREDIENTS:

- 1 cup almond flour
- 1 cup rice flour
- 1/4 cup maple syrup or coconut sugar
- 1 egg (optional) or chia seeds grounded into paste with water
- 2 tsp coconut butter or regular butter
- 1 cup plant milk
- 1 tsp vanilla bean scraped.
- 1 pinch cinnamon

METHOD:

Mix all ingredients well in a bowl until it comes together like a thick cake batter then spray a pan with coconut oil and pour batter, let it cook on one side until little bubbles appear then flip to the other side until golden!

Frosting

INGREDIENTS:

- 1 cup coconut yoghurt or whipped coconut cream
- 1 sachet of coconut greens powder
- 1 tsp maple syrup or coconut sugar

METHOD:

Mix together well and pop on top of the pancakes and then add extra toppings like granola and coconut.



Try
**GREEN
PANCAKES**
(WITH 8 SERVES
OF VEGETABLES)

VIEW THE RECIPE HERE

