Gluten-Free Pancake

BY PUREFORMULAS



✓ Available for purchase in the PureFormulas Store

INGREDIENTS:

- 1 medium sweet potato (cooked)
- 2 organic eggs
- A dab of cinnamon
- Coconut oil to coat pan

Suggestion of toppings:

- Pecans √
- Almonds √
- Walnuts √
- Dried fruits 🗸
- Honey √
- Agave √
- Maple Syrup \checkmark
- Shredded Coconut 🗸
- Berries and other fresh fruits

DIRECTIONS:

- 1. In a medium bowl, whisk eggs.
- 2. Peel and mash cooked sweet potato.
- 3. Add mashed sweet potato and cinnamon to bowl with whisked eggs and mix until combined.
- 4. Heat up 1/2 tsp of coconut oil in a sauteing pan.
- 5. Drop about a TBSP of pancake mix , cook for a couple of minutes, flip the pancake and cook other side until lightly browned.
- 6. Follow step 5 until dough ends.
- 7. Top with favorite ingredients.