

Paleo Ube Pancake "Cereal" *Recipe*

The Ingredients:

- 1 cup of organic applesauce
- 2 cage free eggs
- 1/2 cup of almond flour
- 1/2 cup of tapioca flour
- 1 teaspoon of baking powder
- pinch of sea salt
- 2 tablespoons of Ube powder or 1 tablespoon of cooked/mashed Ube
- pinch of organic cinnamon
- Oil for coating pan

Instructions:

- 1.) Mix eggs and applesauce into a large bowl.
- 2.) Add Almond Flour, Tapioca Flour, pinch of salt, and Ube powder to Applesauce Mixture. Sieve baking powder over mixture and incorporate well.
- 3.) Oil frying pan or griddle and place at low-medium heat. Scoop about 1 tablespoon of batter into oiled pan/griddle. In a medium pan/griddle, about 7-9 medallions, could be made at one time.
- 4.) Continue cooking as you would with a normal size pancake, but the small size does mean it cooks faster. So you may want to stay at low heat, to account for flipping and scooping, so it doesn't burn.
- 5.) Top with honey, berries of choices, or shredded coconut.

ENJOY!

Serving:

(18-20 pieces)

