

Pancakes with coconut flour

Ingredients required for 4 persons

Preparation time 15 minutes

Difficulty easy

Ingredients

60 g coconut flour
4 eggs
2 EL cane sugar or agave syrup
0.5 TL baking powder
2 EL coconut oil
1 EL soft butter
2 EL sparkling water
3 EL cream
1 Prise salt
2 EL coconut rasps



Preparation

Whisk eggs, water, cream, butter and half of the coconut oil in a bowl until foamy. Stir in coconut flour, sugar or agave syrup, baking powder and salt and work into a smooth dough. Let the dough rest for around 15 minutes. Bake the pancakes with the remaining coconut oil in a pan until golden yellow. Sprinkle with coconut rasps if desired.