



## Gingerbread Pancakes

Gluten-Free, Grain-Free, Egg-Free, Nut-Free, Paleo

**Prep Time: 15 Minutes**

**Cook Time: 15 Minutes**

**Total Time: 30 Minutes**

**Makes: 6-10 pancakes**

### Ingredients

- 1 ½ cups of [Otto's Naturals – Cassava Flour](#) (un-sifted before measuring, approximately 200-210 grams)
- 2 ¼ teaspoons baking powder
- 1 teaspoon salt
- 2 teaspoons ground ginger
- 2 teaspoons ground cinnamon
- ½ teaspoon allspice
- 1 teaspoon fresh grated ginger
- Up to 1 ¾ cups whole milk or yogurt (or 1 cup coconut milk "buttermilk"\* plus ¼ cup water for Paleo\*\*)
- 2 eggs
- 2 Tablespoons olive oil or avocado oil
- ⅓ cup molasses

**\*Coconut Milk Buttermilk** – Put 1 tablespoon vinegar or lemon juice in a 1 cup measuring cup and fill the rest of the way with coconut milk. Let sit 5 minutes before using.

**\*\*This amount might vary slightly based on egg size and coconut milk brand. Check for a thick and pourable final batter consistency.**

### Instructions

1. Whisk dry ingredients together, then incorporate your wet ingredients. Let sit for at least 5 minutes. Batter will be slightly thicker than traditional pancake batter, but it should still be pourable.
2. Cook on a nonstick pan or greased skillet over medium heat until the tops start to bubble and firm up a bit. (We usually make ours on an electric griddle set around 325-350°F.)
3. Enjoy with a generous slathering of butter and some maple syrup!

**Note:** Since stovetop temperatures vary, check to make sure the underside is done before flipping. It will take a little longer to cook than a traditional pancake would. Don't let your pan smoke or the outside will overcook before the inside is finished.