



Grain-Free Cinnamon Sheet Pancake

Gluten-Free, Grain-Free, Nut-Free

Ingredients

- 2 ¼ cups [Otto's Naturals Cassava Flour](#)
- 2 Tablespoons [Otto's Naturals Grain-Free Baking Powder](#)
- 1 teaspoon sea salt
- 2 cups milk
- 4 eggs
- ¼ cup avocado oil
- ¼ cup maple syrup
- 1 Tablespoon ground cinnamon
- ⅓ cup coconut sugar

Instructions

1. Preheat the oven to 400°F. Line a sheet pan with parchment paper. For a thicker pancake, you can use a 9x13-inch baking pan.
2. Combine the cassava flour, baking powder, and salt in a large mixing bowl. Whisk to combine.
3. Add the eggs, avocado oil, maple syrup, and milk. Whisk until the batter is smooth.
4. Pour the batter into the sheet pan and spread it out evenly. Combine the cinnamon and coconut sugar in a small bowl. Sprinkle the cinnamon sugar randomly over the sheet pancake, leaving some areas plain. Use a knife or a chopstick to swirl the cinnamon mixture throughout the pancake.
5. Bake for 15-18 minutes. The pancake should be golden brown and bounce back when pressed gently. For a 9x13-inch baking pan, the pancake will need to bake for 25-30 minutes.
6. Enjoy warm with maple syrup and your favorite pancake toppings!