

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
- 1/₃ 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!