



## Coconut Pancakes

### INGREDIENTS:

2 tablespoons Nature's Earthly Choice Apple Sugar  
2 tablespoons melted butter or coconut oil  
3 eggs, whisked  
2 teaspoons vanilla extract  
¼ cup coconut flour  
1 teaspoon baking powder  
Pinch of salt  
Butter or oil for cooking

### DIRECTIONS:

1. In a bowl, whisk the wet ingredients together. Add the coconut flour, baking powder, and salt. Mix well.
2. In a large pan over very low heat, warm butter or oil. Scoop ¼ cups of batter onto the pan and spread into discs.
3. Cook for 2 to 3 minutes, or until the edges turn golden brown. Do not increase the heat. Flip and cook for another 1 to 2 minutes. Top with shredded coconut, chopped fruit, and apple sugar.