

Purple Blueberry Pancakes

Ingredients

Dry:

- ½ cup brown rice flour
- ½ cup teff flour
- 2 T sugar
- 1 ½ tsp baking powder
- ¼ tsp salt

Wet:

- 1 cup almond milk (see recipe)
- 2 tsp grapeseed oil
- banana
- 2 T sugar
- 1 c. blueberries

Directions

Heat the griddle.

Mix together the dry ingredients with a whisk. In a blender, add the wet ingredients and blend until smooth. Fold the wet ingredients into the dry ingredients and liquid if it is too thick.

Pour onto griddle and flip when you see bubbles popping all over the pancakes.

Top with a little coconut oil and sliced bananas or maple syrup or whatever you like!

Enjoy!