

Buckwheat Blueberry Pancakes (vegan and gluten-free) by Wade Mortenson

Serving size: 8 pancakes

Whisk dry ingredients together in medium bowl:

- 1 1/4 buckwheat gluten-free flour (Arrowhead Mills is a good brand)
- 2 teaspoons baking powder
- 1 tsp cinnamon

In a measuring cup whisk:

- 1 Tablespoon Energy G Egg Replacer
- 4 Tablespoon water

Add egg replacer to dry ingredients along with:

- 1 1/4 cup almond milk or preferred plant milk
- 1 Tablespoon olive oil
- 2 Tablespoons Agave
- 1 teaspoon vanilla,

Let batter sit for 5 minutes.

To cook:

- Coat a stainless steel pan with 1 teaspoon coconut oil
- Scoop 1/3 cup of the batter into the pan for 3 pancakes
- Cook around 5 minutes on each side until edges are brown

Recoat pan with 1 teaspoon coconut oil for next batch of pancakes.

Blueberry Compote

Heat in small pan:

- 1 heaping cup blueberries, fresh or frozen
- 2 Tablespoons maple syrup

Stir until melted

Add in 1 heaping teaspoon arrowroot flour and stir until dissolved

Let stand for 5 minutes to thicken

Serve on top of cakes and enjoy!