



Ingredients

- ✓ 2 Tbsp. warm water
- ✓ 1½ tsp. Egg Replacer
- ✓ 1½ cups gluten free pancake mix
- ✓ ¾ cup almond milk or other non-dairy milk
- ✓ 1 Tbsp. virgin coconut or vegetable oil
- ✓ 1 cup strawberries, sliced
- ✓ 2 ripe bananas, sliced
- ✓ Maple syrup or other toppings of choice

Notes:

- Try Bob's Red Mill gluten free pancake mix.
- If the coconut oil is solid it should be melted.

Preparation

In a small bowl whisk together warm water and Egg Replacer and reserve. In a medium mixing bowl, whisk together pancake mix, almond milk, coconut oil, and water/Egg Replacer mixture. Fold in strawberries and bananas. Heat more coconut oil in a frying pan or griddle. Add batter by spoonfuls and cook until bubbly. Turn and continue to cook until golden brown on both sides and cooked through. Add more almond milk to thin batter if necessary. Serve, topped with maple syrup or other topping.