

RECIPE | BERRIES



# VEGAN PANCAKES & STRAWBERRY SAUCE



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Recipe created by *Hope Monaco*



## INGREDIENTS

- 12 oz** Pure Flavor® Sweet Blooms® Berries, halved
- 1 cup** oat flour
- 1 cup** non-dairy milk
- ½ cup** almond flour
- 1 tbsp** maple syrup
- 1 tbsp** chia seeds
- ½ tbsp** coconut sugar
- 2 tsp** baking powder

## DIRECTIONS

- 1** In a small pot, add strawberries and coconut sugar. Turn heat to high and bring to a boil. Once they start to bubble, add chia seeds, and continuously stir until a thick sauce forms.
- 2** In a bowl, add almond flour, oat flour, baking powder and salt and use a whisk to combine.
- 3** Slowly add in your milk and stir well to create batter.
- 4** To a non-stick pan, add a scoop of batter. Once edges form, flip pancakes over.
- 5** To serve, plate pancakes and top with strawberry sauce. Add maple syrup if desired.



**15 min**

**5 min**  
PREP.

**10 min**  
COOKING



**2**



**easy**