



## RECIPE | BERRIES

# VEGAN PANCAKES & STRAWBERRY SAUCE



10 min  
PREP.



12



easy

30 min

20 min  
COOKING

### INGREDIENTS

Recipe created by *Hope Monaco*

**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 tsp** coconut sugar

**2 tsp** baking powder  
**1 tsp** vanilla  
Pinch of salt  
Maple syrup, optional, for topping



### 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.

