



Paleo Chocolate Pancakes

Active Time: 20 minutes | **Total Time:** 20 minutes | **Serves:** 4

Nutrition Information Per Serving

337.3 calories, 11.99 g carbohydrate, 6.32 g fiber, 5.67 g NET carbs, 10.77 g protein, 29.75 g fat

Ingredients

- 3 Tbsp(s) Bob's Red Mill Organic Coconut Flour
- 20 drop(s) SweetLeaf SteviaClear Liquid Stevia
- 1 cup blanched almond flour
- 3 Tbsp(s) organic non-dutched cocoa powder
- 1 tsp baking soda
- 1/2 tsp(s) cream of tartar
- 1/4 tsp(s) sea salt
- 1/2 cup(s) coconut milk
- 1/2 cup(s) filtered water
- 1 tsp organic vanilla extract
- 2 large(s) pastured eggs
- 2 Tbsp(s) coconut oil

Preparation

1. In a medium bowl, combine the almond flour, coconut flour, cocoa powder, cream of tartar, baking soa and sea salt.
2. In a separate bowl, whisk together the coconut milk, water, eggs, vanilla and stevia.
3. Add the dry ingredients to the wet and mix well. Let stand for 5 minutes.
4. Heat a large, safe nonstick pan or cast iron griddle over medium heat. Add one-third of the coconut oil and melt.
5. Scoop batter by 1/3 cupfuls and place on heated pan. Cook 3 minutes; then flip and cook an addition 2 minutes to a firm pancake texture.
6. Continue with remaining batter, adding oil before each batch. Serve.

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