



Simple | Healthy | Delicious

Greek Yogurt Pancakes

INGREDIENTS

2 cups Nature's Earthly Choice™ Ancient Grain Flour

2 tablespoons organic cane sugar

4 teaspoons baking powder

1 teaspoon cinnamon

Pinch of salt

1 ½ cups milk of choice

2 eggs (or ½ cup mashed banana)

3 teaspoons pure vanilla extract

½ cup Greek yogurt

Butter or coconut oil for greasing



DIRECTIONS:

1. In a large bowl, combine the flour, sugar, baking powder, cinnamon, and salt. Mix well.
2. Combine the milk, eggs, vanilla, and yogurt in a separate bowl.
3. Slowly add the wet ingredients to the dry ingredients, mixing constantly.
4. Over medium heat, add ¼ cup scoops of batter to a greased pan. Flip over once edges turn golden brown and pancake starts to bubble. Serve warm with fruit, maple syrup, or honey.