

SPELT-BLUEBERRY PANCAKES

Ingredients (4-6 pancakes)

- 100 gr (1 cup) of spelt flour
- 2 tsp of baking powder
- pinch of salt
- 1 egg
- 150 ml (2/3 cup) of coconut milk
- 75 gr (3/4 cup) of fresh blueberries +
some extra for serving
- Little bit of butter (to bake in)
- Icing sugar, for serving

Instructions

- Mix the flour, baking powder and salt in a big bowl
- Mix the egg and coconut milk in another bowl
- Add the coconut/egg mixture to the flour and mix together
- Stir in the blueberries
- Heat a bit of butter in a non-stick skillet
- Use a large tablespoon to make small pancakes in the middle of the pan
- After you drop in the batter, turn down the heat to allow the pancakes to bake gently
- Bake for a few minutes until the pancake gets firm and you can turn it easily
- Turn gently and bake for another 2 minutes or until golden
- Serve with the extra blueberries

