



Grain-Free Paleo Pancakes

These grain-free pancakes have a unique texture and naturally sweet taste.

Yield: six 4-inch pancakes

Ingredients

- ½ cup (65g) [Pamela's Grain-Free Pancake Mix](#)
- 1 egg, large
- ⅔ cup almond milk, cow's milk or other milk alternative
- 1 tablespoon oil

Directions

Preheat griddle to medium heat. Mix all ingredients together and let batter sit for 2 minutes. Pout batter onto a lightly oiled griddle. When bubbles appear and pancake puffs, flip and cook until bottom is golden brown. Grain-free pancakes may take longer to cook and will have a slightly wetter texture than traditional pancakes. Oil griddle before cooking each pancake. Thicker batter will create thicker pancakes Water can be added to thin the batter.

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