



Lemon Pancakes with Balsamic Berry Compote

These gluten-free lemon pancakes are light in flavor and perfectly paired with homemade balsamic vanilla berry compote. Slightly sweet, tangy and jam-packed full of vanilla bean flavor. Recipe and photo created by [Nutmeg Nanny](#).

Yield: 16 (4 inch) pancakes

Ingredients

FOR THE PANCAKES:

- 1½ cups [Pamela's All-Purpose Flour Artisan Blend](#)
- 2 teaspoons baking powder
- 1 teaspoon baking soda
- ¾ teaspoon kosher salt
- 1 cup plus 2 tablespoons coconut milk (the type from the carton)
- 1 tablespoon apple cider vinegar
- 3 tablespoons dark brown sugar
- 2 tablespoons olive oil
- 2 large eggs
- 1 lemon, zested

FOR THE BERRY COMPOTE:

- 1 cup blueberries
- 1 cup sliced strawberries
- 1-2 tablespoons dark brown sugar
- 1 tablespoon balsamic vinegar
- 2 teaspoons vanilla bean paste

Directions

Preheat a griddle to medium heat. In a large mixing bowl whisk together Pamela's Artisan Flour Blend, baking powder, baking soda and kosher salt.

TO MAKE THE PANCAKES:

In a medium sized mixing bowl whisk together coconut milk, apple cider vinegar, dark brown sugar, olive oil, eggs and lemon zest.

Stir wet ingredients into the dry ingredients. Use batter immediately as it will thicken while it sits. If the batter does get too thick to pour simply thin it out with lukewarm water. You may have to do this several time if the batter sits for too long.

Apply batter to your hot griddle, cook until the bottom of the pancake is golden brown and the top of the pancake starts to bubbly slightly. Flip and cook until the other side is golden brown.

Serve pancakes immediately and top with berry compote and a drizzle of syrup if desired.

TO MAKE THE BERRY COMPOTE:

While the pancakes are cooking add blueberries, strawberries, dark brown sugar and balsamic vinegar to a large skillet set over medium heat.

Gently cook until the blueberries start to soften (they will pop open) and the strawberries are soft. Stir in vanilla paste and let simmer until the sauce is lightly thickened.