

# Purition Pecan & Cinnamon pancake recipe

## Ingredients

- 40–50g Purition Pecan & Cinnamon
- 60g plain flour
- 1 tsp baking powder
- 200ml milk (we used oat)
- 1 tsp vanilla extract
- ½ tsp cinnamon (optional)

## Method

1. Whisk all of the ingredients together until smooth and allow the mixture to sit for 10-15 minutes
2. Heat 1-2 tsp coconut oil in a frying pan on a medium>low heat
3. Add a quarter of the batter to the pan and cook until golden on both sides (when bubbles start to appear, it's time to flip over and cook on the other side)
4. Repeat the cooking process until you've run out of batter, stack them up and enjoy!

## Tips & swaps

- No Pecan & Cinnamon? Purition pancakes can be made with other flavours too - we like to use Vanilla, Almond Orange, Coconut or Banana, too
- Toppings? We used pecans and a drizzle of maple syrup. You could swap the syrup for a dollop of plain Greek yoghurt for a lower sugar option
- Gluten free? Use your choice of gluten-free flour

