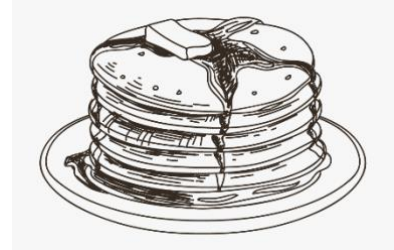


GINGERBREAD PANCAKE RECIPE

Ingredients:

- 1 egg
- 1 c milk
- 1/8 c oil
- 1/2 cup all purpose flour
- 1/4 cup whole wheat flour
- 2 tablespoons of almond flour (use whole wheat flour if you don't have this)
- 1-2 tablespoons of molasses
- 1/2 teaspoon of baking soda
- 1/2 teaspoon of salt
- 1/2 teaspoon of ground ginger
- 1/2 teaspoon of ground cinnamon
- 1/4 teaspoon of ground cloves



Instructions:

1. Beat eggs.
2. Add oil and milk.
3. Add the rest and gently mix.
4. Heat on a skillet over medium heat. When the tops start to bubble, flip them with a spatula and cook until golden on both sides.

They were fabulous with strawberries and whipped cream, maple syrup, and warmed applesauce.

Enjoy!