It’s Sunday Morning Pancakes!! Gluten-free Style

In a food processor, blend the following ingredients:

2 cups almond flour

8 free range eggs

1 tablespoon maple syrup

2 teaspoons vanilla

½ teaspoon Celtic salt

½ teaspoon baking soda

Butter a hot griddle or cast iron frying pan and when good and hot, ladle a *small* amount of batter on to the sizzling surface. Keep the amount small as these pancakes don’t have gluten, so they don’t have the “glue” to keep them from breaking. Fragile, but delicious!

Load with rich, raw butter and local maple syrup, then serve with organic bacon and a glass of cold raw milk. Yum.