

Toddler Pancakes (Paleo, Nut Free)

Inspired by Detoxinista.com

These easy-to-prepare, gluten-free and nut-free mini pancakes are the perfect size for toddlers who love to eat with their hands. They are naturally sweetened with fresh fruit and don't need any maple syrup. The kids (and adults) in your family will love them!

Sansational!



Ingredients:

- 2 ripe bananas
- 1 apple, cored and peeled
- 2 eggs
- 2 tbsp coconut flour
- 1/2 tsp cinnamon

Directions:

1. Combine all ingredients in a high speed blender.
2. Pour 1/4 scant cup in hot griddle and *carefully* flip over when edges look done (about 4 to 5 minutes). Be careful flipping the pancakes as they are really delicate. Cook for another 2 to 3

minutes.

Sansational Tip:

It is important to keep these pancakes really small for easier flipping and keeping them fluffy.