**Almond Flour Cinnamon Pancakes**

**Makes: 12 pancakes**

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**Ingredients:**

* 1 box Simple Mills Pancake Mix
* 3 pasture raised eggs
* 3 TBSP almond milk
* 2 TBSP melted coconut oil

Cinnamon Mixture:

* 1/4 cup coconut sugar
* 1/4 cup coconut oil with butter flavoring
* 1/2-1 tsp cinnamon

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**Directions:**

1. In a large bowl whisk together eggs, almond milk and coconut oil.
2. Mix in 1 1/2 cup of the Simple Mills Pancake Mix.
3. In another small bowl mix together coconut sugar, coconut oil with butter flavoring and cinnamon until it becomes a paste, add to the pancake mixture.
4. Spoon about a tablespoon onto a skillet that has been preheated on low heat.
5. Cook for about 3 minutes or until bubbles start to form and the edges begin to slightly brown. Flip and cook for another 2 minutes or until done.

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​Note: If only making 8 pancakes from box directions cut the cinnamon mixture in half. If your going to make 20 pancakes up the coconut sugar and coconut butter to 1/3 cup each.