# Blueberry Pancakes Recipe

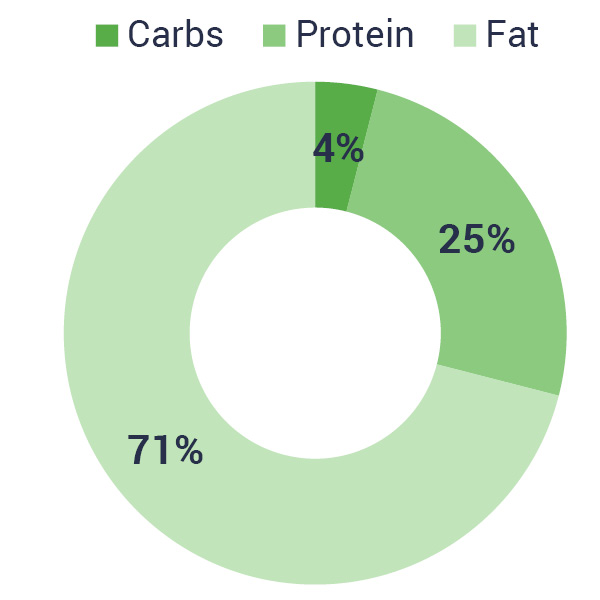
# http://www.stevegranthealth.com/wp-content/uploads/blueberry-pancakes-recipe-new.jpg

### INGREDIENTS

* 2.5 tbsp almond flour (30g)
* 2 medium eggs
* ½ tsp cinnamon
* 60g blueberries, chopped
* 90g Greek Yoghurt (full fat)
* 1 tsp coconut oil

### DIRECTIONS

* In a blender, place in the almond flour, eggs and cinnamon and blend until smooth. Then add the blueberries and mix with a spoon.
* In a non stick pan on medium heat, heat up the coconut oil and then place the mixture in small, round pancakes, the size of a jam jar circumference.
* Cook until golden and then turn and cook until the other side is golden and then transfer onto a plate.
* Keep doing this process until all mixture is used. Serve with the Greek yoghurt.



* Kcal: 512
* Carbs: 11.2g
* Protein: 30g
* Fats: 37g
* Fibre: 5.3g