

Carrot Cake Oatmeal Pancakes

TIME REQUIRED

25 mins including prep

SERVING

4-6

Recipe

Ingredients

- 1½ c old fashioned oats
- 1 c almond milk:apple juice
- 1 T ground flaxseeds and 2 T water for flax egg
- ½ t baking powder
- ½ t cinnamon
- ¼ t ginger
- ¼ t nutmeg
- ¼ t salt
- 1 t vanilla
- ½ c grated carrots
- ¼ c currants

Directions

- Grind oats to a flour. Combine flaxseeds and water to thickened mixture and set aside for 5 minutes.
- Add milk and allow to sit x 10 minutes.
- Stir in powders, vanilla and spices.
- Fold in shredded carrots and currants.
- Heat a nonstick pan or griddle over medium heat. Wipe the pan with a thin layer of oil.
- Use a measuring cup, drop ¼ c of batter and spread to a 4 inch round.
- Cook until small bubbles form and pop on the top.
- Flip and cook 1-2 minutes more until golden.
- Serve warm with warm maple syrup.

