



# Pancakes with Almond Butter

*Some mornings you simply need some comfort food.*

*Some afternoons you simply need some comfort food.*

*And sometimes you simply need comfort food just because you need it, no matter what daytime it is or if it is a regular eating time!*

*Well – whenever you will need this comfort, be assured these pancakes can offer it.*

## Ingredients

120 g buckwheat flour  
50 g almond flour  
2 teaspoons of baking soda  
1 pinch of salt  
2 bananas  
2 teaspoons almond butter  
1/2 teaspoon vanilla powder  
350 ml almond milk  
1 tsp coconut oil

**For the garnish:** fresh or frozen berries, vegan hazelnut crème

## Instructions

- Mix buckwheat, almond flour, baking powder and salt.
- Crush the bananas to a pulp with a fork and mix it with the vanilla extract, almond butter and almond milk.
- Stir all ingredients with a whisk to a smooth dough.
- Put some coconut oil in a hot pan and pour half a ladle evenly round into the pan.
- Fry on medium heat for 3 minutes, then turn and fry again for 3 minutes.
- Keep the pancakes warm in the oven until they are served.
- Garnish the stacked pancakes with vegan hazelnut creme and berries and serve immediately.