Fluffy Almond Flour Pancakes with Sugar-Free Syrup

Light and airy low-carb pancakes made with almond flour, perfect for a protein-packed breakfast topped with warm sugar-free syrup.

Servings: 2 **Time:** 20 minutes

Ingredients

- 1 cup almond flour
- 2 large eggs
- 1/4 cup unsweetened almond milk
- 1 tablespoon coconut oil, melted
- 1 teaspoon baking powder
- 1/2 teaspoon vanilla extract
- 1/4 teaspoon salt
- 1/4 teaspoon ground cinnamon (optional)
- 1/2 cup sugar-free syrup

Instructions

1. In a medium bowl, whisk together almond flour, baking powder, salt, and cinnamon.
2. In another bowl, beat the eggs and then add almond milk, melted coconut oil, and vanilla extract; mix well.
3. Pour the wet ingredients into the dry ingredients and stir until combined and smooth.
4. Heat a non-stick skillet or griddle over medium heat and lightly grease with coconut oil or cooking spray.
5. Pour 1/4 cup batter onto the skillet for each pancake and cook for 2-3 minutes until bubbles form on top.
6. Flip the pancakes carefully and cook for another 2 minutes until golden brown and cooked through.
7. Serve warm topped generously with sugar-free syrup.

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