

Cheese Pancakes

Recipe:

8 ounces Farmers Cheese
1 egg
½ cup oat flour
2 Tablespoons coconut sugar
½ teaspoon cinnamon
½ teaspoon baking soda
½ teaspoon baking powder

Additional oat flour for dredging. Cakes. Coconut oil to pan fry.

Apple Topping

½ small gala apple sliced
½ small granny smith apple sliced
¼-1/3 cup water
1 Tablespoon maple syrup
½ cup fresh blueberries

Sauté all topping ingredients in a small saucepan until tender.

Mix all pancake ingredients just until combined with mixer or by hand. Portion into 5-6 pancakes. Flatten and dredge until lightly coated. Pan fry in coconut oil on low temperature 2 minutes per side or until set.

Top with apple mixture and of course whipped cream and enjoy!