

# Coconut Milk Pancakes



## INGREDIENTS:

75-100ml Kingfisher Light Coconut Milk  
2 tablespoons butter  
30g coconut flour  
½ teaspoon baking powder  
Pinch of salt  
75-100ml coconut milk or nut milk  
2 eggs, beaten  
1 teaspoon vanilla extract  
1 tablespoon sugar

## DIRECTIONS:

1. Place everything in a blender and process until smooth.
2. Add a little more Kingfisher Coconut Milk if the mixture is too thick (you need to create a thick pourable batter).
3. Heat a little Kingfisher Coconut Oil in a frying pan.
4. Place spoonfuls of the mixture in the pan and cook on each side for 2-3 minutes until golden.
5. Serve with coconut syrup, yacon syrup or maple syrup and fresh berries or/and coconut shavings.