

## Dairy Free Blueberry Pancakes

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- Total Time: 15 Minutes
- Cook Time: 10 Minutes
- Serves: 6

### Ingredients:

- 1 cup flour
- 1 tsp vanilla essence
- 1 tbsp agave syrup
- 1 tsp baking soda
- 1/2 tsp salt
- 2 tbsp canola oil
- 1 egg (2 tbsp water for a vegan alternative)
- 1 cup almond milk
- 1 cup blueberries

### Method:

1. Wash and drain a cup of blueberries in cold water and set aside.
  2. Combine all other ingredients in a large bowl and blend using a hand blender for a couple of minutes. Throw in about ½ cup of blueberries and lightly fold them in using a spoon.
  3. Add a touch of oil to a fry pan and heat over medium heat. Wipe away any excess oil using a paper towel.
  4. Add about a ¼ cup of the mixture to the pan at a time, and immediately add a couple more blueberries on top.
  5. Cook for under a minute until it starts to bubble and flip over to the other side.
  6. Cook on the other side until golden brown.
  7. Serve with fresh berries and a small amount of agave syrup.
- Have a lovely day!