BetterBody Foods

PBfit Gluten Free Pancakes

Prep: 15 min Cook: 0 min Total: 30 min Servings: 8

Calories: 118 Fat: 3g Protein: 9g Carbs: 13g Fiber: 0g

Ingredients

- 3/4 cup oat flour
- 3/4 cup PBfit Classic
- 2 tsp baking powder
- 1 cup unsweetened almond milk
- 1 large egg
- 2 tsp BBF Organic Agave
- 2 Tbsp nonfat greek yogurt

Directions

1. In a medium bowl, combine flour, PBfit, and baking powder.
2. Add almond milk, egg, agave and Greek yogurt and whisk until smooth.
3. Heat a lightly oiled nonstick skillet on medium heat.
4. Pour 1/4 cup of pancake batter on to preheated pan. When pancake starts to bubble on top, flip and cook for one minute.
5. Top with freshly sliced fruit and agave.
6. Enjoy your PBfit Gluten Free Pancakes!