

Fine w/ Food

GINGERBREAD PANCAKES

- birch benders paleo pancake
- mix gingerbread spice mix
 - 2 tsp. cinnamon
 - 1 tsp. ginger
 - ½ tsp. ground cloves
 - ¼ tsp. nutmeg
 - dash of white pepper
- butter to grease pan
- pancake toppings of your choice! I personally love sliced bananas, almond butter, flake salt, and a dash of cinnamon!

prepare pancakes according to package instructions. add in gingerbread spice mix and pinch of sea salt. mix to combine

heat a non-stick pan over medium heat. once the pan is hot, grease pan with butter and scoop pancake mixture into the pan. cook for ~2 minutes each side

plate & top with your favorite pancake toppings. serve & enjoy!

