

Fine w/ Food

PALEO PUMPKIN PANCAKES

- Birch Benders paleo pumpkin mix
- water
- organic pumpkin purée
- pumpkin pie spice
- coconut oil
- maldon flake salt to top
- sliced bananas (or any fruit of choice)
- maple syrup

make the pancake batter according to instructions on packaging. add in a large spoonful of organic pumpkin purée and a few dashes of pumpkin pie spice. mix to combine

bring a skillet to medium–low heat. add coconut oil to pan and cook pancakes for about two minutes each side

top with pumpkin pie spice, maldon flake salt, banana slices (or fruit of choice), drizzle with maple syrup, serve, & enjoy!

