
So Good™

Pretty In Pink Pancakes



INGREDIENTS

2 ½ cups gluten free flour
2 tablespoons brown sugar
2 teaspoons baking powder
½ teaspoon salt
1 ½ cups So Good™ Oat Milk
No Added Sugar
1 cup water from canned beetroot
3 tablespoons extra virgin olive oil
or canola oil
1 teaspoon vanilla extract

METHOD

1. Whisk together gluten free flour, brown sugar, baking powder and salt in a large bowl.
2. Add So Good™ Oat Milk, beetroot water, oil and vanilla extract. Mix until smooth.
3. Coat the pan with a little oil and heat it over medium heat.
4. Pour the batter onto hot pan and cook until bubbles form. Turn over and continue cooking for 2 minutes.
5. Transfer to a plate and repeat with the remaining batter.
6. Stack on a plate. Sift powdered sugar over and garnish with fresh berries (optional).

