

# Quinoa Pancakes

From

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## Ingredients:

- 1 ½ cups GOYA cooked quinoa
- ½ tsp baking powder
- 2 eggs
- ¼ tsp GOYA vanilla
- ¼ tsp GOYA cinnamon
- 1 tsp GOYA honey or GOYA agave nectar
- Pinch of GOYA salt
- GOYA coconut oil
- GOYA Dulce De Leche
- GOYA Frozen Fruit

## Instructions:

- In a large bowl, combine all ingredients until well-mixed. Heat a large skillet on medium-low heat and add some coconut oil to the pan. Using a measuring cup, scoop the batter into 4 pancake shapes in the pan. Cook for 2-3 minutes on the first side, until set and golden, before flipping to cook 1-2 minutes on the other side. Serve with fruit, cajeta (dulce de leche), honey, or pure maple syrup.