



My husband came up with this recipe after much experimentation. They taste just like regular pancakes - if not better!

Yield: 16 3-inch pancakes



Jim's Fluffy Pancakes

Pancakes

- 1 and 1/4 cups almond flour
- 4 medium eggs
- 4 Tablespoons honey
- 2 Tablespoons vanilla (containing vanilla and alcohol only)
- 1/4 teaspoon salt
- 1/4 teaspoon baking soda
- 1 Tablespoon butter (not margarine)

Homemade Fruit Jam

- Fruit of your choice, fresh or frozen (I like to use frozen strawberries)
- Honey to taste
- 1 packet Knox Gelatin

Mix all ingredients together in a blender for a light, fluffy texture. Pour onto a buttered electric griddle (preferable) at 275 degrees or a buttered pan. Cook slowly until golden brown; a bit longer than for regular flour pancakes. Serve with warmed honey and/or Homemade Fruit Jam.

Homemade Fruit Jam Directions:

Microwave fruit in a small dish for three minutes or cook down in a small pan. Mash fruit with fork and blend with Honey and gelatin. Serve with Jim's Fluffy Pancakes. Refrigerate leftovers; gelatin will help jam to solidify when cooled.