

LAVENDER PANCAKES

with Vava Vanifla



Servings: 1 Person



10 Minutes

HOT HOT HOT

Inside Tips: To enhance color, add more beet powder. An alternative to beet powder? Elderberry powder!

WHAT YOU NEED

Ingredients

- 1/2 Cup Vava Vanilla Dilettoso Mix
- 1 Egg
- 1/3 Cup Milk of Choice or Water
- 1 Teaspoon Beet Powder
- 1 Teaspoon Lavender Blueberry Jam (see our Amazon List below)
- Cooking spray or Butter (we used avocado oil. We also love Ghee!)
- Toppings: Edible Lavender Flowers, Lavender Blueberry Jam (see our Amazon List on this recipe's page)

HOW TO DO IT

- 1. **WHISK** egg and milk of choice or water (we used unsweetened vanilla almond milk), in a bowl.
- 2.ADD 1/2 Cup <u>Vava Vanilla</u> Dilettoso Mix, beet powder, and lavender blueberry jam to the bowl (see the Amazon link at the bottom of this recipe), stir gently until you achieve a smooth batter.
- 3. **SPRAY** your pre-heated skillet with cooking oil of choice.
- 4. **POUR** batter onto the pre-heated skillet to make pancakes.
- 5. **COOK** pancakes on medium-high heat, for 2 to 3 minutes, on each side.
- 6. SPRINKLE your lavender pancakes with fresh lavender flowers, a tablespoon of lavender blueberry jam, and enjoy!

Buon Appetito!