

## Gluten-Free Chickpea Flour Pancakes

Source: <https://glutenfreedaddy.com/chickpea-flour-pancakes-recipe/>

### Ingredients:

- $\frac{3}{4}$  Cup garbanzo bean flour
- $\frac{1}{4}$  tsp baking powder
- $\frac{1}{8}$  tsp salt
- dash cinnamon
- 1 egg or 1 Tbsp flax meal stirred together with 3 Tbsp water
- 1 mashed banana
- 1  $\frac{1}{2}$  Tbsp honey maple syrup or coconut palm sugar, optional
- $\frac{1}{2}$  Cup berries
- water as needed

### Directions:

1. Stir all the dry ingredients together
2. Stir in the banana, egg or egg substitute and sweetener
3. Add water as needed to get to pancake batter consistency
4. Stir in berries
5. Cook on griddle or pan over medium heat. Spray the pan with cooking spray to make turning easier
6. Cook until golden brown on both sides