

## **Healthy Sheet Pan Pancakes**

By: The Jaroudi Family

Serves 8

### **Ingredients:**

1 ½ cups plant milk mixed with 2 Tbsp lemon juice  
2 flax eggs (2 Tbsp flax meal mixed with 6 Tbsp water)  
2 cups oat flour (176 g)  
2 tsp baking powder  
1 tsp baking soda  
½ tsp vanilla powder  
6 Tbsp date sugar

¾ cup of fresh or frozen fruit  
¼ - ½ cup of dark chocolate chips (optional)

### **Directions:**

- 1.) Make the flax eggs and let the plant milk sit with lemon juice for about 5-10 minutes.
- 2.) Add all the dry ingredients into a large bowl and slowly pour in the plant milk/lemon juice mixture and the flax egg. Mix well and let the batter sit for around 10 minutes. It will thicken! Fold in half the amount of fruit to the batter.
- 3.) Using a 15x10 baking sheet pan lined with parchment paper spread the batter out evenly.
- 4.) Add the remainder of fruit and optional dark chocolate chips.
- 5.) Bake at 425 degrees for around 15 minutes.