



Yogurt Pancakes (for Shrove Tuesday or a festive Pancake Supper)

2 eggs
2 cups plain, organic Stonyfield yogurt (French Vanilla is good too!)
2 TBS canola oil
2 TBS Coconut Oil
1 TBS honey
2 cups flour
2 tsp baking powder
1 tsp baking soda
1/2 tsp salt
1 tsp cinnamon
2 TBS flaxseed

In a blender, combine the eggs, yogurt, canola, coconut oil and honey.

In a large bowl, mix the flour, baking powder, baking soda, salt, cinnamon and flaxseed. Gently pour the yogurt mixture into the dry ingredients and stir until just combined.

Cook the pancakes on a pre-heated, hot griddle until golden brown and fluffy.

Top with warm maple syrup, fresh berries, crème fraiche, or whatever your heart (and taste buds!) desires.