

## Ingredients:

- 1¼ cups whole-grain gluten-free flour
- 2 tbsp unsweetened cocoa powder
- 1 tbsp baking powder
- 1 tbsp ground flaxseeds
- 1 tbsp vegan mini chocolate chips
- ¼ tsp sea salt
- 1 cup almond milk
- 1 tbsp pure maple syrup
- 1 tsp vanilla extract
- 1 tbsp apple cider vinegar
- ¼ cup unsweetened applesauce



## Directions:

- Combine the dry ingredients (flour, cocoa powder, baking powder, flax, chocolate chips, and salt) in a medium bowl. Whisk until fully combined.
- Combine the wet ingredients (almond milk, maple syrup, vanilla, and vinegar) in a small bowl, and whisk well. This will create a vegan buttermilk for your pancakes.
- Add the vegan buttermilk and the applesauce to the flour mixture, and stir until the batter is just combined.
- Let the batter stand for 10 minutes while it rises and thickens as the flaxseeds soak; it may nearly double in size.
- Heat a nonstick skillet or electric skillet griddle over medium heat and mist with a tiny bit of nonstick spray, if desired. (If you have a large skillet, you can cook multiple pancakes at once.) Pour or spoon the batter into 3-inch rounds with an ice cream scoop or ladle. Cook for 2 to 3 minutes or until the bubbles have burst in each of the pancakes and the tops start to appear dry. Flip the pancakes and cook for 1 to 2 minutes more. You should get 12 pancakes total.

