

Millet Flour Pancakes

by Nagalakshmi Viswanathan

Pancakes are usually a treat but they don't need to be made with refined flour and sugar if you feel strongly about it. I love making these millet pancakes with a variety of add-ins or toppings on a regular weekday, too. They go great with butter and jam as well, and are way healthier than a slice of toast while taking up almost the same time to cook up. Now that's a win, mama.

INGREDIENTS:

1/2 cup millet flour
1/3 cup milk
1 egg
1/2 tsp baking powder
1/2 tsp coconut sugar
A pinch of cinnamon
A pinch of salt
Butter for cooking

INSTRUCTIONS:

Add the dry ingredients – millet flour, salt, baking powder, cinnamon powder and sugar – to a bowl
Mix well until combined
Now add the milk and eggs to this
Mix gently until combined
Heat a pan and spread some butter
Pour about 1/4 cup and let the batter spread to form a thick circle
Cook on both sides until golden brown
Pat on more butter as needed
Best served warm but keeps well for about 2 hours