**Supergreen Paleo Pancakes**

**25-30 minutes**

**8 pancakes**

* ½ cup almond flour
* ⅓ cup tapioca flour
* ¼ cup coconut flour
* 4 large eggs
* ¼ cup almond or coconut milk
* 2 scoops Catie's Organic Greens
* 1 tsp pure organic vanilla extract
* ½ tsp baking soda
* ¼ tsp sea salt
* Coconut oil to coat frying pan

Toppings

* 1-2 kiwis, sliced
* 2 cups blueberries
* 1 Tbsp maple syrup
* Additional maple syrup for serving (optional)
* Frying and saucepan
* Blender or bowl and whisk

1. Place almond (or coconut) milk, eggs, and vanilla in a blender or large bowl. Add Catie's Organic Greens and pulse or whisk until blended. Add remaining dry ingredients and blend/whisk until smooth (you may have to scrape down flours from sticking to the side of the blender).
2. Heat saucepan on medium heat and add 1 Tbsp maple syrup with blueberries. Stir frequently until the blueberries begin to break down. Gently press on some of the berries to release the juice, then continue to cook for 4-5 minutes until the juices have thickened. Remove from heat.
3. Heat frying pan on medium-high and add coconut oil.
4. Add dollops of batter roughly 3 inches in diameter. Cook for 2-3 minutes on one side, then 1-2 minutes after flipping.
5. Top with sliced kiwi, smashed blueberries sauce, and additional maple syrup if desired.
6. Serve immediately.