

Everyone loves flapjacks! →

## CHOCOLATE FLAXSEED FLAPJACKS

8 large egg whites (alternatively you can use 4 whole large eggs)  
2 heaped Tbsp ground flaxseeds  
1 heaped Tbsp almond flour  
1 heaped Tbsp raw cacao powder  
1 tsp moringa powder (optional)  
1 tsp caramel essence  
1 tsp vanilla essence  
pinch of Oryx desert salt  
1 Tbsp raw honey

### TOPPINGS

almond butter  
sliced banana  
raw honey  
flaked almonds  
raw cacao powder

1. Place all the ingredients in a mixing bowl and beat to a smooth batter. Alternatively, use a shaker with a whisk ball and shake well for 1 minute.
2. Spray a crêpe pan or small frying pan with non-stick cooking spray and place over medium heat.
3. Pour the batter into the pan, using a quarter of the mixture per flapjack. Cook until bubbles form on the surface, then flip over and cook the other side until golden brown.
4. Top the flapjacks with almond butter, followed by banana, honey, flaked almonds and a dusting of cacao powder.

NOTE: *Lightly toast the flaked almonds for a 'wow' end result!*

SERVINGS: 4 LARGE FLAPJACKS

*Top with fresh blueberries instead of banana for another delicious variation*

