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Mini sugar free sweet pancakes

Ingredients

1 cup flour
2 eggs
2/3 of a cup of milk
1/2 teaspoon baking powder
1/2 teaspoon salt
2 tablespoon olive oil
A pinch if cinnamon powder
1/3 of a cup of kithul or honey

Preparation

1. 1. Beat eggs with milk and olive oil
2. 2. Stir in the honey or kithul and cinnamon powder along with salt and
3. baking powder.
4. 3. Beat in the flour stirring continously
5. 4. Pour 1/4 of the batter on a greased pan and cook both sides until
6. slightly golden brown.
7. *Serve warm as it is or with some fresh whipped cream and some fruits
8. Enjoy!

Cooks Note