



Abel Albonetti's Strawberry Greek Yogurt Pancakes

6 oz of Greek yogurt
1 tbsp of honey
1 tsp of baking soda
1/2 cup oat flour
1/2 cup fresh strawberries

Directions:

1. Mix together yogurt, honey and egg, then slowly mix in flour and baking soda.
2. Preheat a large skillet to medium heat.
3. Scoop about 1/4 cup of batter onto the pan.
4. Next, place fresh fruit on pancake and cook for 2 minutes.
5. Flip and cook for another 1-2 minutes until that side is also golden brown.

Strawberry Cream Cheese Frosting:

Ingredients:

3 oz fat-free cream cheese
1 tbsp extra virgin olive oil
1 packet Stevia or other sweetener
1 tbsp honey
1/2 cup fresh strawberries (pureed)

Directions:

Mix all ingredients together and serve atop pancakes!