**Ombre Strawberries and Cream Pancakes [Vegan, Gluten-Free]**

*Ingredients*

* 1 cup plain gluten-free flour
* 2 teaspoons of baking powder
* 1 cup of almond milk or other non-dairy milk
* 1 tablespoon of apple cider vinegar
* 2 tablespoons of coconut oil
* 1 teaspoon of strawberry flavoring
* Pink food coloring
* 1 tablespoon of maple syrup
* A handful of fresh strawberries
* 1 15-ounce can of coconut cream
* Flaked almonds
* Maple syrup
* Handful of fresh strawberries

*Preparation*

* In a large mixing bowl, combine the flour and baking powder.
* In a separate mixing bowl combine the almond milk and vinegar. Let this rest for 5 minutes.
* Pour the almond milk & vinegar mixture, maple syrup, strawberry flavoring, and melted coconut oil into the flour and baking powder mixture and combine.
* Separate the pancake mixture into 3 separate bowls.
* In the first bowl add a drop of pink coloring and mix.
* In the second bowl, add a drop plus a little more to make a darker color and mix it well.
* Leave the last bowl as it is.
* Heat and grease a large frying pan and cook you pancakes as you see fit.
* Top them with the coconut cream and the fresh strawberries.