Choccy-orange Pancakes with rhubarb compote

**Ingredients**

1 cup milk

1 Tbsp apple cider vinegar

1 Tbsp ground flax seed mix with 2 Tbsp water

1 Tbsp coconut oil, melted

½ tsp vanilla

1 ¼ cup flour

1 ½ Tbsp baking powder

¼ tsp salt

2 Tbsp cocoa powder

2 Tbsp raw sugar

Butter for frying

*For the Compote*

3 stems rhubarb, chopped into 2cm pieces

1 Tbsp raw sugar

3 oranges juice & zest

**Instructions**

## Make the buttermilk: combine the apple cider vinegar with the milk. Let this sit for 10 minutes. It will curdle a bit and resemble buttermilk. Then stir together the water and ground flax seed. Let sit for 10 minutes until it becomes gelatinous.

## When those are ready, add the flax egg, buttermilk, vanilla and melted coconut oil. Whisk together and add the orange zest (orange part only, the white part is bitter.)

## In a separate bowl, add the dry ingredients and mix together.

## In 3 parts, add the dry ingredients to the wet ingredients. Fold this in just until combined. Gently, overmixing can make hard flat pancakes because the air is knocked out of the mix.

## Let your batter sit for 5 minutes. Doing this helps it get airy and fluffy.

## Over medium-low heat, pour ½ cup pancake batter and cook for 2 ½-3 ½ minutes. Once there are a lot of bubbles or the other side is a golden brown, flip and then cook for another 1-2 minutes.  Remove from heat and repeat until no batter remains.

## Cook rhubarb over low heat in a pot with sugar and orange juice until softened. Add remaining orange zest. Stir to keep from sticking to the bottom of the pot, add a little water if it is too dry. Put on top of each pancake on the platter and serve.