Kabocha Squash Pancakes with Organic Berry Compote

Prep time: 25 minutes
Cooking time: 15 to 30 minutes
Yield: 4 servings (2 pancakes per person)

Ingredients:

1 10-ounce bag	frozen organic berries
1	kabocha squash, halved, seeded, and peeled
5	large organic eggs
2 tablespoons	ground cinnamon
	salt
	stevia or coconut sugar
	organic extra-virgin coconut oil or ghee, for cooking
	ground cinnamon, for serving
	almond butter, for serving

Directions

Cook the frozen berries in a saucepan over medium heat, stirring occasionally, until they thaw and give up their juices, 5 to 7 minutes. Raise the heat slightly and bring to a boil; then, reduce heat and simmer gently, uncovered, stirring occasionally, until they form a thick but still juicy compote, about 25 minutes. Stir in a pinch of salt and set aside.

Cut the peeled and seeded kabocha squash into chunks that will fit into the feed tube of a food processor. Using the shredding disc, shred the squash. Alternatively, carefully shred the squash with the large holes of a box grater/shredder.

Break the eggs into a mixing bowl and whisk in the cinnamon, salt, and stevia or coconut sugar to taste. Add the shredded kabocha squash and stir thoroughly.

Heat a skillet or griddle over medium-high heat. Drizzle with just enough coconut oil or ghee to coat the bottom lightly. When the oil or ghee is hot enough to flow freely when the skillet or griddle is tilted, scoop 1 cup of the mixture scoop 1 cup of the kabocha mixture onto the cooking surface and, with the back of a spatula, flatten it into a pancake shape about ¼ inch thick. Repeat with the remaining mixture. Cook the pancakes until golden brown, about 5 minutes per side, turning them once. Transfer to a platter or individual serving plates and dust with cinnamon.

Serve the pancakes accompanied by almond butter and the warm compote. Garnish with a dash of cinnamon.