

Gluten-free pancakes

What you need:

100g Gluten-free flour
2 eggs
1/2 teaspoon gluten-free baking powder
1 pinch of salt
200ml of milk (any)
2 table spoons sunflower oil
(recipe for 8 pancakes)



Method:

Mix the flour, baking powder and salt together in a large mixing bowl and create a well in the center.

Mix the eggs and milk together in a separate bowl and pour into the well of the other bowl, slowly mixing it as you pour.

Once you have a smooth batter let it sit for 35 minutes before cooking.

Drizzle some sunflower oil onto a hot frying pan and slowly pour the mixture into the pan creating a circle shape with the batter.

Let the mixture sit on the pan for 3-4 minutes. Once bubbles start to appear and the edges are crispy, flip the pancake and cook for another 2-4 minutes, or until golden.

Repeat the last 2 steps, adding more oil if needed, until all your mixture is gone.

Add any toppings of your choice and enjoy!