

Gluten-Free Pancakes

Ingredients

2 cups Bob's Red Mill gluten-free 1-to-1 baking flour
2 tsp baking powder
1 tsp baking soda
1 tsp salt
1 T white sugar
3 T brown sugar
2 eggs
1 1/2 cups milk
Butter
Berries for topping

Blend dry ingredients thoroughly. Add eggs and milk. Mix well with wire whisk.

Ladle or pour in puddles on buttered, heated griddle or pan.

When top of pancake is mostly covered in bubbles, flip to cook other side.

*If batter sits for a while, it will thicken. Add a Tablespoon of milk as needed to thin batter, then whisk.

Cook til golden brown.