

EASY GLUTEN FREE PANCAKES



1 cup rice flour
½ cup tapioca
¼ cup corn starch
2 T sugar
1 T baking powder
½ tsp salt

½ tsp xanthan gum
2 eggs
1 cup milk
1 cup water
corn oil
syrup

Mix rice flour, tapioca, corn starch, sugar, baking powder, salt and xanthan gum in a bowl. Add the eggs and stir until the egg is mostly absorbed. Add the milk and stir again. Add about ¾ cup of water and stir. Add the rest of the water if necessary. Batter should be a little thick but pourable and a few lumps are okay.

Heat oil in skillet or griddle. Scoop batter onto pan. When the top starts to have bubbles or holes around the edges, flip pancakes.

Serves 4

**Read label for hidden ingredients*