

Ardor Gluten Free Pancakes



INGREDIENTS

- 1 cup of Ardor Gluten Free Plain Flour
- 2 tablespoons of raw sugar
- 2 teaspoons of baking powder
- 1 pinch of salt
- 1 lightly whisked egg
- 1 cup of milk
- 2 tablespoons of melted butter
- 1 teaspoon of vanilla essence

METHOD

1. Add flour, salt, baking powder and raw sugar to a bowl and mix to combine.
2. In a separate bowl combine egg, milk, melted butter and vanilla essence and whisk together with a fork.
3. Add wet mixture to dry and lightly whisk to combine.
4. Heat a non-stick pan on medium heat and add pancake mixture using a 1/3 cup.
5. Flip the pancake when bubbles appear.
6. Remove from pan when golden brown.