

Coeliac Friendly Pancakes

Shopping List

- **Gluten-free Plain flour (250g)**
- **Icing Sugar (2 tablespoons)**
- **Eggs (2)**
- **Baking Powder (1 $\frac{3}{4}$ tablespoons)**
- **Milk (150 ml)**
- **Butter (50g)**

Duration: 15 minutes

Servings: 10



Method:

Put the flour, sugar and baking powder into a bowl and stir to combine. Place an empty bowl onto your weighing scales and crack in the eggs. Slowly add the milk until the mixture weighs 250g.

Mix in the dry ingredients, then add the butter and stir into a thick batter. Lightly oil a frying pan and place over a low heat. Once the pan is hot, spoon in the batter to make 8cm sized pancakes, cook until bubbles appear and the base is golden.

Using a spatula turn the pancakes over and cook the other side until golden.

Serve warm with your favourite toppings.