

Easy Gluten-Free Pancakes

Servings: 8 Pancakes

Prep Time: 5 minutes

Cook Time: 10 minutes

Total Time: 15 minutes

Ingredients:

- 2 tablespoons granulated sugar
- 2 tablespoons vegetable oil
- 1 egg
- 1 teaspoon pure vanilla extract
- 1 cup all-purpose gluten-free flour
- 1/4 tsp teaspoon xanthan gum (omit if your flour blend contains it)
- 1 tablespoon baking powder
- 1/4 teaspoons salt
- 3/4 cup milk



Method:

1. In a large bowl **whisk** the egg, granulated sugar, pure vanilla extract, and the vegetable oil together.
2. **Add** the gluten-free flour, xanthan gum (leave out if your flour already has it), baking powder, and salt to the egg mixture and **mix until fully combined**.
3. **Stir** in milk and **mix until smooth**.
Note: For thinner pancakes stir in 1 to 2 tablespoons of milk.
4. **Pre-heat** a pan on **medium heat** and using a 1/4 cup measuring cup, **scoop and pour** the batter onto the pan.
5. **Cook** the pancakes until the batter **starts to bubble and pancakes start to puff**. **Flip/turn** the pancakes and **cook** the pancakes **until they are golden brown**.
6. **Top** with butter, syrup or favorite topping. Enjoy!

Recipe notes:

These pancakes can be frozen and reheated in the microwave. To freeze the pancakes, allow them to completely cool and place them on a parchment lined baking sheet and flash freeze them for 10 minutes. Flash freezing them keeps them from sticking together. Once the pancakes are flash frozen, you can remove them from the baking sheet and place them inside a freezer-safe bag or air-tight container.

