

Gluten-Free Pancakes

Ingredients

- 1 cup rice flour
- 3 Tbsp tapioca flour
- 1/3 cup potato starch
- 2 Tbsp sweetener (sucanat, turbinado, maple syrup, or agave)
- 1½ teaspoons baking powder
- ½ teaspoon baking soda
- ½ teaspoon salt
- ½ teaspoon xanthan gum
- 4 Tbsp buttermilk
- 2 eggs
- 2 cups water
- 3 Tbsp melted ghee or sunflower oil

Directions

1. In a bowl, mix or sift together the rice flour, tapioca flour, potato starch, sugar, baking powder, baking soda, salt, and xanthan gum. Stir in buttermilk, eggs, water, and oil until well blended and few lumps remain.
2. Heat a large, well-oiled skillet or griddle over medium high heat. Spoon batter onto skillet and cook until bubbles begin to form. Flip, and continue cooking until golden brown on bottom. Serve immediately with condiments of your choice.