

Egg-Free, Milk-Free Gluten-Free Pancakes

Pancakes to me are a pure comfort food. Great paired with the Maple Syrup Substitute.

Makes eight 4-inch pancakes

In a medium sized bowl, briskly whisk together:

1¼ cups **water**
2 tablespoons **extra light olive oil**
1 teaspoon **vanilla extract** (optional)

In another medium sized bowl, briskly whisk together:

1¼ cups **Celeste's Best Gluten-Free Flour Mix**
2 – 4 tablespoons **sugar** (depending on desired sweetness)
1½ teaspoons **cream of tartar**
¾ teaspoon **baking soda**
½ teaspoon **konjac powder** or **xanthan gum**
¼ teaspoon **sea salt**

Add wet ingredients to flour mixture and whisk well until batter is free of lumps. For fluffier pancakes, let batter stand for 10 minutes.

Lightly grease a griddle with extra light oil and heat over medium heat. When griddle is well heated (see note box on following page) pour approximately ¼ – ⅓ cup of batter onto griddle.

Cook until the bottom of pancake has lightly browned. Flip over and cook an additional 1 – 2 minutes, or until both sides are evenly browned.

Serve immediately or keep warm in a 200 degree oven until ready to serve.

Freeze any leftovers in a plastic freezer bag, separating pancakes with sheets of wax or parchment paper between them.

**Please see following page for cooking notes and suggestions.*

- You can tell if your griddle is hot enough by flicking a drop or two of water on its surface. The water will dance around and quickly evaporate when ready.
- Griddles are best for pancakes because they don't have sides and you'll be able to maneuver the spatula more easily when flipping the pancakes.
- If you prefer a thinner pancake, add an additional tablespoon or two of water to the batter.