



GLUTEN FREE PANCAKES & WAFFLES

YIELDS: DEPENDENT ON SIZE OF PANCAKES & WAFFLES

Made with our gluten-free oat and brown rice flours, this mix makes delicious pancakes, and light, fluffy waffles that are sure to satisfy.



Ingredients

- 1/4 cup Anita's Organic Gluten Free Pancake & Waffle Mix
- 1 egg
- 3/4 cup milk
- 1 tsp vanilla
- 1 tbsp oil, optional

Instructions

1. In a medium-sized bowl beat egg until frothy, add milk of choice, vanilla, and gluten free mix. Stir until combined. Optional add oil to batter.
2. Pour 1/4 cup of batter onto pre-heated, greased griddle and cook until bubbles form on top, flip and cook until golden brown.
3. Serve hot with your toppings of choice, like butter, maple syrup, and fresh fruit.

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