

GlutenFreeHabit

Homemade Pancakes (gluten free)



There's just something about a big breakfast with a stack of homemade pancakes. These pancakes are soft and fluffy, and the flavor is amazing (not to mention the heavenly aroma that fills the house as you are cooking them). This recipe is easy to make and honestly, almost impossible to ruin!

Makes: 16 small-sized pancakes (using a 1/4 cup measure) OR 12 medium-sized pancakes (using a 1/3 cup measure).

INGREDIENTS:

2 cup white rice flour	2 tsp. baking powder	1 and 1/2 cup milk
1/2 cup cornstarch	1 tsp. baking soda	4 Tbsp. white vinegar
1/2 cup tapioca flour	1 tsp. salt	2 large eggs
3 Tbsp. granulated sugar	4 Tbsp. butter	

GETTING READY:

1. Set out griddle or pan
2. Melt butter and set aside to cool.

LET'S GET STARTED:

1. In a large mixing bowl, combine milk and vinegar. Stir and set aside.
2. In a medium mixing bowl, stir or whisk together white rice flour, cornstarch, tapioca flour, sugar, baking powder, baking soda, and salt.
3. At this point, preheat your griddle. Set temperature to 325° on electric griddle or a little less than medium heat if cooking on your stove.
4. As soon as butter is cooled, whisk butter and eggs into the milk/vinegar mixture.
5. Add flour mixture into the milk/vinegar mixture and whisk together.
6. Batter will be somewhat foamy...don't worry this will help the pancakes to fluff up nicely.
7. Make 1 small tester pancake. Adjust heat if necessary. If pancakes are too thin, whisk in a little more white rice flour, 2 Tbsp. at a time. Test another pancake. Repeat until you reach desired puffiness!
8. Pour batter onto griddle in desired amount.
9. Flip pancakes when the bottom is golden. They are done when center is cooked and both sides are lightly golden brown. Enjoy with gluten-free syrup!

TIP - This recipe is very easy to cut in half if you don't need so many pancakes