

Dairy and Gluten-Free 'Buttermilk Pancakes'

Ingredients

1 cup sweet rice flour
2 teaspoons baking powder
1/2 teaspoon baking soda
1/2 teaspoon ground cinnamon
(optional)
1/2 teaspoon salt
2 eggs, beaten
1 1/4 cups soy yogurt
1/4 cup rice milk
2 tablespoons vegetable oil

Directions

Sift the rice flour, baking powder, baking soda, cinnamon, and salt in a bowl. In another bowl, whisk together the beaten eggs, soy yogurt, rice milk, and oil, and pour into the flour mixture. Stir briefly just to combine.

Heat a lightly oiled griddle or frying pan over medium-high heat. Scoop about 1/4 cup of batter per pancake onto the heated griddle, and cook for 1 to 2 minutes, until bubbles appear on the surface. Flip the pancake and cook 1 to 2 minutes more, until the pancake is golden brown on both sides.