

Delicious Gluten-Free Pancakes

Ingredients

1 cup rice flour
3 tablespoons tapioca flour
1/3 cup potato starch
4 tablespoons dry buttermilk powder
1 packet sugar substitute
1 1/2 teaspoons baking powder
1/2 teaspoon baking soda
1/2 teaspoon salt
1/2 teaspoon xanthan gum
2 eggs
3 tablespoons canola oil
2 cups water

Directions

In a bowl, mix or sift together the rice flour, tapioca flour, potato starch, dry buttermilk powder, sugar substitute, baking powder, baking soda, salt, and xanthan gum. Stir in eggs, water, and oil until well blended and few lumps remain.

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.