

PANCAKES



Michael Johnson, one of the founders and chefs at Your Local Market in Bellevue, created this pancake recipe using Manini's Gluten Free Multi-Purpose Flour. We received numerous requests for this recipe after they featured gluten-free pancakes made with this recipe in their Free Pancake Breakfast. Chef Michael also mentioned this recipe yields a 'lofty' pancake which also lends itself beautifully to making a 'pancake' breakfast sandwich!

5 lb bags of all of [MANINIS Gluten Free Flours](#) can be purchased online through [MANINIS GLUTEN FREE online shopping cart](#).

Ingredients |

- 3/4 cup milk
- 2 tablespoons white vinegar
- 1 cup Manini's Gluten Free Multi-Purpose Flour
- 1 tablespoon white sugar
- 1 teaspoon baking powder
- 1/2 teaspoon baking soda
- 1/4 teaspoon salt
- 1 egg
- 2 tablespoons butter

Directions |

Pre-heat oven to 325° F. Combine milk with vinegar and set aside to sour – about 5 minutes. Combine flour, sugar, baking powder, baking soda, and salt in a large mixing bowl. Whisk egg and butter into soured milk, pour the flour mixture into the wet ingredients and whisk until lumps are gone.

Heat a large skillet over medium heat and coat with cooking spray, pour 1/4 cup of batter onto the skillet – cook until the cake has puffed and is slightly dry on the edges – flip and allow to cook until they rise further. Place onto a sheet pan and bake in a 325 degree oven until fully puffed and dry on the sides (about 10 minutes).