

Gluten Free Pancakes (40Aprons.com)

- 2 T. coconut sugar
- 2 T. oil (avocado or coconut)
- 1 egg or egg substitute
- 1 t. vanilla
- 1 c. gluten free flour (make sure it has xanthan gum, if not add 1-T. of xanthan gum to your batter.)
- 1 T. baking powder
- Salt, large pinch
- $\frac{3}{4}$ c. milk of choice
- 1 t. vinegar

1. Whisk together the egg, sugar, vanilla, and oil in a large bowl.
2. Add the flour, baking powder, and salt to the egg mixture. Whisk until fully combined. Stir in milk and vinegar; whisk until smooth. If you prefer thinner pancakes, add an additional 1-2 tablespoons milk.
3. Heat a griddle or frying pan over medium heat. Grease before cooking each pancake, then use $\frac{1}{4}$ c. of batter on griddle.
4. Cook until the pancakes start to bubble and puff. Flip the pancakes and cook until they are just cooked through and golden brown.
5. Top with your favorite toppings!