

4-Ingredient Pancake

INGREDIENTS

125 grams of gluten-free plain flour

1 egg

250 ml of milk

1-2 spoon Butter

METHOD

1. Put the gluten-free flour in a bowl, then add egg and a quarter of your milk into it.
 2. Whisk thoroughly to create a thick paste.
 3. Once the mixture is lump-free, whisk in your remaining milk and leave it to rest for 20 minutes.
 4. Heat a small non-stick frying pan with a small portion of butter. While your butter is melting, stir the mixture that you kept aside.
 5. When the butter starts to foam, pour in a small amount of your pancake mix into the pan and swirl your pan to coat the base.
 6. Cook for a few minutes, until your pancake is golden brown on the bottom before turning it over and cooking the other side.
 7. Repeat the steps until you have used up all the mixture, buttering up your pan as necessary.
 8. Serve your pancakes with your toppings and/or syrups of choice.
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