



## Gluten-Free Old-Fashioned Buttermilk Pancakes

*Thick and fluffy pancakes for a classic homemade breakfast. This simple recipe is easily customizable – add mini chocolate chips to the batter for some melty chocolate-y goodness or some blueberries and lemon zest for a fresh summer-y flavor.*

**Makes:** 10 pancakes

**Prep Time:** 20 minutes

**Cook Time:** 10 minutes

### Ingredients:

135 g superfine white rice flour

30 g tapioca starch

1 1/2 t. baking powder

1/2 t. baking soda

1/2 t. salt

3 T. granulated sugar

2 eggs

3/4 c. buttermilk

2 T. unsalted butter, melted

### Directions:

1. Preheat the griddle to 350-375°F.
2. Combine rice flour, tapioca starch, baking powder, baking soda, salt, and granulated sugar in a large mixing bowl. In a separate bowl, whisk together eggs and buttermilk. To the flour blend, add the buttermilk/egg mixture and melted butter. Whisk until smooth.
3. Lightly grease the griddle with butter or cooking spray. Pour batter onto the heated griddle, using about 1/4 c. of batter per pancake. Flip the pancakes when edges begin to set and bubbles break the surface, about 2 minutes. Cook until the other side is golden. Repeat with remaining batter.
4. Serve warm with your favorite toppings and enjoy :)