



A Recipe from Knowgluten.me

Gluten Free Banana Pancakes with Rice Flour

Ingredients:

- 2 bananas
- 4 eggs
- 2 T vegetable oil
- 1tsp vanilla
- 2 cup rice flour
- 1T baking powder
- 1/2 cup milk or carrot juice
- Butter or coconut oil to grease griddle.

Directions:

1. Pre-heat a griddle to 325F
2. In a blender, combine bananas, eggs, butter and vanilla until smooth.
3. Pour into bowl.
4. Stir in flour and baking powder (I use a whisk) until combined.
5. Stir in milk or juice 1/4 cup at a time until desired pancake consistency. (I find 1/2 cup is just right)
6. Lightly grease griddle with butter.
7. Cook 1/4c sized pancakes until the edges are firm and bubbles start to form on top.
8. Flip over and cook other side until golden.