



A Recipe from Know Gluten

Gluten Free Tortillas/Crepes

Ingredients:

- 1 cup water
- 1/2 cup potato starch
- 3 eggs
- 2T melted butter or oil

Directions:

1. Combine water and potato starch in a bowl until starch is dissolved. Pour into blender pitcher.
2. Add eggs and butter.
3. Blend until fully combined.
4. Pour by about 1/3 cup fulls into a hot lightly greased frying pan and twirl pan until bottom is fully covered by batter.
5. Cook over medium heat until top is firm and edges are light brown and come away from the sides.
6. Flip and brown other side.
7. Serve with sweet or savory filling.
8. Can be stored folded in an air tight container in the fridge and reheated in a frying pan.