



A Recipe from Knowgluten.me

Better Gluten Free Bisquick Pancakes

Ingredients:

- 1 cup Gluten Free Bisquick
- 1 1/4 cup milk
- 2 eggs
- 2 Tablespoons melted butter
- 1 teaspoon vanilla
- 4 Tablespoons pure maple syrup
- Butter for frying

Directions:

1. Pre-heat a large non-stick skillet on the stove top over medium heat.
2. Add all ingredients to a mixing bowl.
3. Mix with whisk or electric beaters until completely combined.
4. Melt a small pat of butter on the skillet and tilt to make sure it's well coated.
5. Drop batter by 1/4 cups onto skillet.
6. Cook until the edges are firm and the tops are full of bubbles.
7. Flip over and cook the other side.
8. Re-grease the skillet with butter for each new batch of pancakes.