

The Frazzled Mamas Gluten Free Pancakes



- 1 cup rice flour
- 3 tbsp. tapioca flour
- 1/3 cup corn starch
- 1 tbsp. sugar
- 1 ½ tsp. baking powder
- ½ tsp. baking soda
- ½ tsp. salt
- ½ tsp. xanthan gum
- 2 eggs
- 3 tbsp. oil
- 2 cups milk

Wisk dry ingredients together well. Add wet ingredients and mix until all lumps are gone. Allow to sit for 4-5 minutes. Wisk again, then cook in skillet or griddle over medium heat.

For waffles, all you need to do is use a waffle iron to cook your batter.

Easy peasy, enjoy!