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**SIMPLY OUR BEST PANCAKES**

Heat lightly oiled griddle on medium/low heat for about 10 min

**Before you start!** NOTE: The secret to this recipe is **NOT** to over mix it.

1. 1 cup Gluten-Free Prairie Simply Wholesome All-Purpose Flour
2. 2 tablespoons pure cane sugar (or sugar substitute)
3. 2 teaspoons baking powder
4. 1 teaspoon salt
5. 1 teaspoon vanilla extract
6. 1 cup milk (or milk substitute)
7. 1 beaten egg
8. 2 tablespoons vegetable or coconut oil

Blend GFP flour, sugar, baking powder and salt in a medium bowl.

In another bowl blend milk, egg and oil together

Make a well in the center of the dry ingredients and pour in wet ingredients

Using a whisk or wooden spoon, hand blend together *just* until smooth (do not use a mixer)

**NOTE: Batter will be very thin**

Pour about ¼ cup (or less for silver dollar pancakes) onto griddle. Adjusting heat as you go, brown each side– turning only once for best results.

Enjoy!

**More recipes at: www.glutenfreeprairie.com**