

# GLUTEN-FREE BLUEBERRY PANCAKES

## INGREDIENTS

40g Sweet rice flour  
40g White rice flour  
20g Potato starch  
13g Tapioca flour  
14g Buckwheat flour  
1 tbsp Sugar  
1/2 tsp Baking powder  
1/2 tsp Baking soda  
1 x Egg  
1/3 cup Vanilla yoghurt  
1/4 cup Milk of your choice  
1 tbsp Butter, melted  
Blueberries

## METHOD

1. Measure the gluten-free flours and starch in a mixing bowl, along with sugar, baking powder and baking soda.
2. Add egg, yoghurt, milk and melted butter. Whisk until lump free.
3. Heat a small frying pan over medium heat. Add a tiny bit of butter and tiny bit of oil and swirl to coat the base of the pan.
4. Pour 1/3 cup of batter into the middle of the frying pan, then scatter the top with blueberries.
5. When bubbles rise to the surface, flip and cook the other side until golden.
6. Remove and keep warm in a low oven.
7. Use more butter every 2 to 3 pancakes, depending on your pan.

## NOTES