

## **Thin Swedish Pancakes (lactose and wheat free)**

(contributed by Gail Herman)

3 eggs  
¾ cup cold water  
¾ cup rice flour (non-glutenous)  
1 tsp organic sugar  
1 cup rice milk  
Dash of sea salt  
3 tsp melted butter

Whip eggs and water in blender until foamy. Blend in flour and sugar then let stand for 3 minutes. Add milk, salt and butter and blend well.

Fry over med-high heat in a greased (your choice) medium pan. Cover the entire bottom about ¼ inch deep. Flip when top batter is no longer runny. These pancakes are very much like crepes and can be filled with whatever you choose or simply eaten with a little butter.