

## **Wheat Free Pancakes**

You may make waffles with this recipe by separating the yolks from the egg whites and whipping the egg whites until fluffy, then folding into the batter and thinning the batter with a little extra buttermilk.

- 1¼ cups rice flour
- 1¼ cups buttermilk
- 2 tsp baking powder
- 2 eggs
- 1 tsp baking soda
- ¼ cup Olive Oil
- ½ tsp salt
- melted butter

Add the olive oil to buttermilk. In large bowl, mix together all dry ingredients. Add the buttermilk/oil mixture and eggs. Mix and cook on hot griddle. Substitute buttermilk with soymilk and add 1 Tbsp of lemon juice or vinegar.

Serves 4