GF Wraps

¾c potato starch

¾c fava bean flour

¾t fine sea salt

2 eggs, beaten

1 1/3c milk

1t oil

In a mixing bowl, whisk dry ingredients. Slowly pour in the milk, eggs and oil while constantly whisking. Set batter aside to rest for 15min. Preheat a lightly oiled 9” skillet over med heat. Whisk batter and pour 1/3c of batter into the skillet and cook for 2 ½-3min on each side or until golden brown and white rather than transparent. Repeat with remaining batter, whisking each time.

To store: place parchment paper between wraps, wrap with foil and store in freezer. To serve reheat in skillet.