



Buttermilk Pancakes

Ingredients:

- 300g gluten free self-raising flour
- 3 tbsp caster sugar
- 1 tsp bicarbonate of soda
- 4 large eggs
- 460ml buttermilk
- Vegetable oil spray
- 160g milk chocolate chips (if using)

Instructions:

- In a large bowl, combine the flour, sugar and bicarb. In a large jug combine the eggs with the buttermilk.
- Create a well in the flour bowl, then pour in the egg mixture, while whisking thoroughly, the consistency should be smooth, like thick cream, NOT runny like water. Allow the batter to rest for 5 - 10 minutes.
- Place a large frying pan over a medium heat and generously spray the base with oil. Once hot, pour in enough batter to form as many 10cm rounds as will fit without touching. You could sprinkle chocolate chips over the pancakes now. Fry for about 3 minutes until golden brown on the underside and the edges are starting to look less wet, flip and fry for a further 1 ½ minutes.
- Remove the cooked pancakes to a plate and stack up, then repeat until all the batter has been used.
- Now serve stacked, with your favourite toppings