

## Gluten Free Mini Pancakes



Ingredients	Grams	Baker's %
<b>GF All Purpose Flour Blend</b>	<b>216</b>	<b>100.00%</b>
Baking Powder	14	6.5%
White Sugar	12.4	5.7%
Salt	1.5	0.7%
Milk	420	194.4%
Butter, Melted	43	19.9%
Eggs	1	6.5%
<b>Total:</b>	<b>707.9</b>	

### **Method:**

1. In a large bowl, mix all dry ingredients together.
2. Add in liquids and mix to combine.
3. Let stand for 5 minutes. Remix briefly.
4. Ladle pancakes approximately 2" in size onto a preheated griddle or pan and cook until bubbles form on the edge of the pancake.
5. Flip and cook until browned on second side.

Yield: Approx. 12-14 pancakes

Made in a test kitchen that may use the following allergens: Soy, Dairy (Milk), Wheat, Egg, Peanuts, Tree Nut, Fish and Shellfish.

This is a trial formula and may not be representative of commercial production.

Please Note: The nutritional information provided is preliminary and for the presented product only. Nutritional facts are subject to change based on the final working formula. The nutrition information contained herein is, to the best of our knowledge correct. It is the user's responsibility to comply with appropriate government standards and requirements for nutritional labeling. No warranties, expressed or implied are made.