

**NOTE: Read all labels to insure that all ingredients are gluten free.**

### Pancakes or Waffles

2 cups TOM SAWYER Gluten Free Flour

3 t Gluten Free Baking Powder

½ t Salt

Place dry ingredients in mixing bowl, mix well and set aside

In separate bowl, place

2 ea Fresh eggs (beat well) or Liquid egg substitute

2 T Vegetable oil

1 t Gluten Free Vinegar (apple, wine, or rice vinegar)

2 cups plus 3 T Milk or other substitute

Add wet ingredients to the dry ingredients and mix well. The amount of milk or liquid may be varied by a small amount to produce the desired thickness of the pancake.

Slightly more liquid will produce a thinner pancake and less liquid will produce a thicker pancake. Spoon or pour the batter onto the griddle and bake until done (a nice golden brown color).

Add extra liquid one tablespoon at a time and mix well each time.

NOTE: Waffles may also be made from the above recipe, however for extra special waffles change the procedures as follows:

Sift the flour before mixing the dry ingredients.

Separate the eggs and beat the egg whites until firm, add 2 T sugar and beat until stiff and set aside.

Mix the wet ingredients as above using only egg yolks.

Fold the egg whites into the batter very gently, but mix well.

Pour or spoon into waffle iron and cook until done