

## Pancakes

1	cup	Rice Cake & Cookie Mix	250 ml
1	tsp	sugar	5 ml
1 1/2	tsp	baking powder	7 ml
1 or 2		eggs*	
1 – 1 1/4	cup	milk or lactose free milk**	250 ml – 300 ml
1/4	cup	oil	50 ml

## Directions

Add ingredients in order.

Cook on lightly greased griddle or fry pan.

Turn pancakes when tops are covered with bubbles and edges look cooked. Turn only once and continue until second side is lightly browned.

\*You can try and use egg replacer, however, this has not been tested in our lab.

\*\*Depending on how thick you want the batter

Rice Bread & Baking Mix can be substituted for the Rice Cake & Cookie Mix provided you decrease the milk to 1/4 to 1A/2 cups (50-125mL).