



FINCH + FENNEL

## Classic Gluten-Free Pancakes

PREP TIME: 5 Minutes  
COOK TIME: 3 Minutes  
YEILDS: 2 ¼ cups batter

### INGREDIENTS:

1 Egg  
2 Tbsp Butter, melted and cooled  
1 c Milk or Water  
1 c F+F Gluten-Free Ancient Grain Pancake & Waffle Mix  
Additional Butter, for cooking  
F+F Small Batch Vermont Maple Syrup, for serving

### DIRECTIONS:

1. Whisk egg into butter until smooth. Add milk or water & whisk until smooth.
2. Add F+F Gluten-Free Ancient Grain Pancake & Waffle Mix & stir until no lumps remain & batter is smooth.
3. Heat large griddle or skillet to medium temperature & brush lightly with melted butter.
4. Drop spoonfuls of batter to desired size onto hot surface & let cook, about 3 minutes.
5. Flip pancake when bubbles form on top & edges are golden.
6. Transfer cooked pancakes onto plate & cover to keep warm.
7. Serve pancakes topped with a swipe of butter and drizzled in F+F Small Batch Vermont Maple Syrup, or sprinkled with fresh berries.



*Enjoy!*

