

Quinoa Pancakes

(Quinoa Pancakes)

Wet Ingredients:

- 2 Batches Egg Replacer (This Has Potato In It. Use Baking Powder Only During The Times You Are Not Using Egg Or Potato In Your Rotation. Increase The Baking Powder To 3 Tsp If Not Using Egg Replacer.)
- ¼ + Cup Sunflower Oil
- 1 Cup Fruit Sweet You May Thin It With Up To ½ Water)

Dry Ingredients:

- 1 ¼ Cups Flour (1 Cup Quinoa Flour And ¼ Cup Tapioca Flour)
- ½ Tsp. Salt
- 3 Tsp. Tapioca Baking Powder

Blend Wet Ingredients And Then Add The Dry Into The Wet. Stir Until Just Mixed. Cook On A Non-Stick Griddle Into The Wet. Stir Until Just Mixed. Cook On A Non-Stick Griddle.