

Gluten-Free Pancakes with Blueberry Sauce



Makes:

4 pancakes, 1 per serving

Utensil:

Saladmaster Food Processor
11" Square Griddle
medium mixing bowl

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Recipe:

Contributed By:

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Recipe Description:

Top these delicious pancakes with the [Blueberry Sauce](#).

Directions:

1. Place all ingredients into a bowl and mix until blended, adjusting the liquid if necessary.
2. Preheat griddle over medium heat. When several drops of water sprinkled on griddle skitter and dissipate, approximately 5 minutes, drop batter onto griddle using a measuring cup (about $\frac{1}{4}$ of the mixture per pancake).
3. When the pancakes become dried around the edges, approximately 5 minutes, flip to the other side and cook for an additional 5 minutes.
4. Serve with Blueberry Sauce.

Tips:

- For a vegan alternative, replace the egg with 1 teaspoon (5 mL) aluminum-free baking powder.

Nutritional Information per

▼ Serving

Calories: 275
Total Fat: 2g
Saturated Fat: 0g
Cholesterol: 53mg
Sodium: 545mg
Total 59g
Carbs:
Dietary Fiber: 1g
Sugar: 4g
Protein: 5g
