

GLUTINO® Gluten Free Pantry™ Fluffy Pancake Mix

Fluffy Pancakes:

1½ cups Glutino® Gluten Free Pantry™ Fluffy Pancake Mix (½ bag)
1 egg*
1 ⅓ cups milk*
3 tbsp. oil

Combine ingredients. Stir to dissolve lumps. Preheat griddle or frying pan to high. Lower heat to medium. Lightly brush surface with oil. Drop batter onto cooking surface. When tops of pancakes begin to form bubbles, flip and cook an additional 2-3 minutes. Serve with maple syrup or preserves.

Yields 16 pancakes – Frozen leftover pancakes can be reheated in the microwave or the toaster oven. Makes great waffles too.

Simply Breakfast Cookies:

Cookies

2 cups Glutino® Gluten Free Pantry™ Fluffy Pancake Mix
¼ cup softened butter or margarine
2 Tbsp sugar
⅓ cup milk
¼ cup raspberry jam

Glaze

⅓ cup powdered sugar
1 Tbsp warm water
¼ tsp vanilla extract

Preheat oven to 425°F. Line a cookie sheet with parchment paper. Combine pancake mix, butter or margarine, and sugar. Mix until crumbly. Stir in milk and blend until combined. Drop by rounded tablespoonfuls on cookie sheet. Place about 2 inches apart. With back of teaspoon, make a shallow well in center of each. Fill with jam. Bake 10 minutes. Let cool. Combine glaze ingredients and drizzle over the tops of the cookies.

Makes 1 dozen cookies.

*you may adapt the recipe to suit your needs by using an equal amount of a substitute ingredient