

Featured Recipe

Pancakes

Filling Ingredients:

- 1 1/2 cups Jules Gluten Free™ All Purpose Flour(= 1 sample packet)
- 4 Tbs. Dari-Free™ Non-Dairy Milk Powder (or dry dairy or soy milk powder)
- 1 Tbs. granulated cane sugar
- 1 1/2 teaspoons gluten-free baking powder
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt
- 2 eggs
- 3 Tbs. canola oil
- 1 1/2 (+/-) cups milk (dairy or non-dairy vanilla milk like soy, hemp, almond or coconut)
- extra oil for the pan
- berries, if desired



Directions:

In a medium bowl, whisk together the dry ingredients and set aside. In another larger bowl, combine all the liquid ingredients, using only 1 ¼ cups of milk at first. Gradually whisk the dry ingredients into the liquid ingredient bowl until well mixed and only a few lumps remain. Add more milk as needed to thin the batter to the point that it is easily spooned onto the skillet, but is not watery at all. You should be able to put a dollop of batter onto the hot oil and spread the batter out with the back of a spoon to form a circle without the batter being too thick or too runny.

Pour enough canola oil into a large skillet or griddle to have a thin covering over the entire surface. Heat the skillet or griddle to medium-high.

Spoon batter onto skillet and spread the batter with the back of a large spoon. Leave space between each pancake so that you can use a spatula to flip each one easily. If desired, place fresh or frozen berries onto the uncooked side of the pancakes in a design (like a Mickey Mouse face) or randomly.

Cook until bubbles begin to form in the batter, then gently flip, continuing to cook until light brown on the bottom with slightly crispy edges. Serve warm with maple syrup, or layer with pieces of wax paper between the pancakes, and seal in a zip-top bag once cooled; refrigerate or freeze and reheat for later serving.