

Sheet Pan Pancakes

Serves 8*

Ingredients:

- 1 ½ cup gluten free all-purpose flour
- 3 ½ teaspoons baking powder
- 1 teaspoon salt
- 1 tablespoon sugar
- 3 tablespoons vegan butter, melted
- 1 ¼ cup low protein milk
- 1 tablespoon egg replacer, prepared
- 1 teaspoon vanilla extract
- 1 cup chopped fruit of choice

Instructions:

Heat oven to 400 degrees Fahrenheit. Spray a 15x10x1 baking sheet with cooking spray.

Mix flour, baking powder, salt and sugar in a large bowl. Add melted butter, milk, egg replacer and vanilla extract until smooth. Stir in fruit.

Pour batter into the baking sheet and let sit for 5 minutes.

Bake for 10-12 minutes. Note: will not brown due to using gluten free flour.

Kcal: 214

Protein: 1 g

* Nutritional information is per serving as calculated using Nutritionist Pro. All values are approximate based on availability of information at time of analysis.