



GLASSES
GOES
GLUTEN
FREE



GLUTEN-FREE CORN PANCAKES + ORANGE MAPLE BUTTER

SALTY AND SWEET CAKES FOR BREAKFAST OR DINNER!

YOU WILL NEED:

Gluten-Free Corn Pancakes:

- 1 cup coarsely ground yellow cornmeal (gluten-free)
- ½ cup gluten-free all-purpose flour
- ¼ teaspoon xanthan gum
- 1 ½ teaspoon baking powder
- ¼ teaspoon salt
- 2 Tablespoons sugar
- 1 cup milk
- 2 eggs
- 3 Tablespoons melted butter

Orange Maple Butter

- 1 stick butter
- ¼ cup maple syrup
- 2 teaspoons freshly squeezed orange juice
- 2 teaspoons orange zest

- 1** In a small saucepan on low heat, melt butter and whisk in maple syrup, orange juice and orange zest. Keep on LOW heat while pancakes are cooking but be careful to not burn butter!
- 2** In a medium mixing bowl, measure cornmeal, flour, xanthan gum, baking powder and salt. Whisk together.
- 3** In another mixing bowl, whisk together sugar, milk, eggs and melted butter until eggs are fully incorporated.
- 4** Slowly add dry ingredients into wet ingredients and stir until well combined and batter is formed.
- 5** Heat your griddle to 225-250 degrees and spray with a light layer of cooking spray. Drop batter onto heated griddle using ¼ cup. Flip when pancakes begin to bubble near the middle. Serve pancakes WARM and drizzle with Orange Maple Butter!