

Raspberry chocolate pancakes

Ingredients

- ½ cup **Pure** rice flour
- ½ cup **Pure** cornflour
- ½ cup **Pure** tapioca flour
- 1 tbs sugar
- 1 tbs **Pure** GF baking powder
- ½ tsp salt
- 1 egg, beaten
- ¾ cup milk
- 1 tbs oil
- 1 cup raspberries (fresh or frozen)
- ½ cup chocolate chips

Preparation method

1. Thoroughly mix the rice flour, corn flour, tapioca flour, sugar, baking powder and salt.
2. In a separate bowl, blend the egg with milk and oil, then add the wet mix into the dry ingredients, beating only until combined.
3. Add the raspberries and chocolate chips to the mix and stir them in.
4. Spoon onto a hot, lightly greased griddle or frying pan, and flip once lightly browned. (Allow about 2 tbs of batter per pancake).
5. Serve immediately.



5-10 minutes

Preparation time

30-40 minutes

Cooking time

Serves 1-2

By: Innovative

These pancakes are already quite rich and packed with flavour, but you could add a drizzle of maple syrup too for that extra-special treat.

Notes 