

INGREDIENTS

- 1 cup Blue Corn Flour
- 2 tbsp Sugar
- 1 tsp Baking Powder
- ½ tsp Baking soda
- ½ tsp Salt
- ½ tsp Xanthan Gum
- 1 egg
- ¾ cup Soy Milk

DIRECTIONS

1. Place all dry ingredients together in a bowl and mix lightly.
2. In another bowl, place all wet ingredients together and mix.
3. Combine wet and dry ingredients together and mix until smooth.
4. Place batter in a waffle iron or on a griddle.
5. Serve with fruit, syrup or honey and enjoy!



Blue Corn Pancakes or Waffles

Dairy-Free | Gluten Free | Vegetarian |

Yield:
4-6 Servings

Prep Time:
8 Min

Cook Time:
10 Min