



GLUTEN-FREE CREPES

Yields 6

INGREDIENTS

- 2 eggs
- 1 teaspoon vanilla, gluten-free
- 1/2 cup nut milk
- 1/2 cup water
- 1/4 teaspoon salt
- 1-2 tablespoons agave nectar
- 1 cup gluten-free all purpose flour
- 2 tablespoons coconut oil, melted
- 1 tablespoon coconut oil, for pan

INSTRUCTIONS

- 1 Place 2 tablespoons of coconut oil into a small saucepan, and melt over low heat.
- 2 In a medium mixing bowl, whisk together the eggs, vanilla, nut milk, water, salt and agave nectar until combined.
- 3 Slowly add in the flour and whisk to combine.
- 4 Remove oil from heat, and pour into batter in a steady stream while slowly whisking to combine.
- 5 Mix until smooth.
- 6 Heat a small amount of coconut oil in a large frying pan over medium high heat.
- 7 Pour or scoop the batter onto the griddle, using approximately 1/3 cup for each crepe.
- 8 As soon as you've poured the batter, tilt and swirl the pan in a circular motion so that the batter coats the surface evenly.
- 9 Cook the crepe for about 2 minutes, until the bottom is light brown.
- 10 Flip the crepe with a spatula and cook the other side.
- 11 Repeat this process with remaining batter.

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