

Gluten Free Recipe Favorites

Blueberry Millet Pancakes

Makes enough for two – they are fabulous by any standard.

¼ C millet flour

¼ C tapioca flour

12 C potato Starch

2 Tablespoons sugar or agave nectar

1 ½ tsp. baking powder

1 tsp baking soda

¼ tsp xanthan gum

¼ tsp salt

1/3 – 2/3 C soy, rice or almond milk

2 Tbsp butter – melted

2 tsp grated lemon peel

1 large egg or equivalent egg replacer powder

1 tsp vanilla

1 C fresh or frozen blueberries

Mix dry ingredients together

Whisk in “milk”, butter, lemon zest, egg and vanilla until smooth.

Let stand a few minutes – you can add more “milk” to thin the batter further.

Add berries and make pancakes. Enjoy!

Zucchini Bundt Cake

Very Moist and satisfying – could probably be made with carrots too.

2 C millet flour or white rice flour

1 C tapioca flour

1 tsp xanthan gum

½ tsp salt

3 tsp baking powder

1 ½ tsp baking soda

1 tsp cinnamon

½ tsp nutmeg

1 tsp dried lemon peel

4 eggs or equivalent egg replacer powder

1 ½ C sugar (may substitute 1 C agave nectar and increase one of the flours by ¼ C

1 C mayonnaise or equivalent

3 - 4 C grated zuchinni

Chopped nuts or raisens as desired.

Preheat oven to 350

Combine dry ingredients. Beat eggs, sugar and mayonnaise until light. Fold in zuchinni.

Mix wet and dry ingredients, adding nuts or raisens if desired. Bake 1 hour and 10 minutes or until tester comes out clean.