



This believe it or not, should have been a Frittata. But we had one the last time we had lots of Eggs which were short dated. So the idea mutated from Frittata, through conventional savoury Pancakes to this monster!

Gluten free Pancakes are a bit tricky to flip, but this recipe works well and will make 10 fluffy Pancakes. You can halve or quarter the quantities as required.

Ingredients:-

400g Plain White Flour, Gluten free for us

4 eggs

1L of Almond milk

2 Tsp of Baking Powder

2 Tsp of Salt

Oil, for the pan

Method:-

(1) Mix and whisk your batter.

(2) Heat a small frying pan with a little Oil. It's best to use this batter as soon as you can as the Baking Powder is only active for a short time.

(3) Fry on both sides until golden brown and lay on baking parchment to separate.

(4) Cook your fillings. We used Onions, Mushrooms, Red Pepper, Ricotta, Crispy Bacon and Chorizo. But that's up to you.

(5) In an oven proof dish layer your Pancakes with your filling between each one.

(6) Dress with Cheese and place in the oven at 170c until the Cheese melts.

This was much better than the intended Frittata. But man it was filling! We'll have the other half cold with some Salad tomorrow!