

CRANBERRY-APPLE PANCAKES

(adapted from *The Artisanal Gluten-Free Cooking*)
from *The Cooks Next Door*

1 c. gluten-free all-purpose flour (if your favorite does not include xanthan gum, add 1/4 tsp to the dry ingredients)
2 to 4 Tbsp ground flax seed (opt.)
1 Tbsp sugar
2 tsp baking powder
1/2 tsp cinnamon
1/4 tsp salt
1 egg
1 c. milk
1 tsp vanilla extract
2 Tbsp salted butter, melted
1 small apple, peeled, cored, and diced
1/3 c. rough chopped fresh or frozen cranberries

Whisk together all the dry ingredients. Add the egg, milk, and vanilla. Stir to combine. Add in the melted butter and mix. Add in the chopped fruit and stir once more to combine.

Heat a skillet over medium-high. Grease with cooking spray. Spoon batter into rounds in the skillet. Cook until bubbles have formed on the surface of each pancake. Flip and cook until the other sides are golden.

Makes about 12 pancakes.