

# Gluten Free, Cornmeal Griddlecakes

## *with Strawberry Pureed Syrup*

Breakfast  
GLUTEN FREE, DAIRY FREE, SOY FREE

serves: 12 pancakes  
active time: 10 min.  
total time: 15 min.

### INGREDIENTS

#### *Dry Ingredients:*

- 1 cup all purpose GF flour
- 1 cup cornmeal
- 2 t baking soda
- 2 t baking powder
- 2 T flaxseed
- 1 t salt

#### *Wet Ingredients:*

- 1 cup water
- 2 T maple syrup
- 2 eggs

### INSTRUCTIONS

1. Preheat a cast iron griddle or nonstick pan over medium-high heat. I used a pan for mini pancakes.
2. Mix dry ingredients, then wet. Combine dry with wet.
3. Spoon the batter onto a lightly greased griddle or pan. When bubbles form on top flip the griddle cakes, about 2 minutes per side until golden brown.
4. Serve griddle cakes drizzled with strawberry lemon puree, maple syrup and pancakes.

### STRAWBERRY PUREED SYRUP

- 4 cups fresh strawberries
- 1/2 lemon (juice)
- 2 tablespoons honey

Add the strawberries, lemon juice and honey to blender, puree until smooth

*Recipe inspired by Daphne Oz from The Chew*

*Coreen Murphy*