



Gluten-Free Pancake

Ingredients	%
Water	42.4
Faba Bean Flour V-6000	36.4
Sugar	12.2
Canola Oil	6.9
Baking Powder	1.8
Salt	0.3

Procedure

- · Whisk dry ingredients together
- Pour wet ingredients into the dry mix
- Whisk wet and dry ingredients together
- Let batter rest for 10 min
- Pour batter into a non-stick pan heated to 230°C
- Flip pancake when bubbles begin to form on the surface in the center, the edges begin to look dry, and the bottom is golden brown
- Flip and cook the other side until golden brown

Nutrition Facts		
Serving size	(100g)	
Amount per serving Calories	250	
% Daily Value*		
Total Fat 7g	9%	
Saturated Fat 0.5g	3%	
Trans Fat 0g		
Cholesterol Omg	0%	
Sodium 120mg	5%	
Total Carbohydrate 39g	14%	
Dietry Fibre 1g	4%	
Total Sugars 13g		
includes 12g Added Sugars	24%	
Protein 7g		
Vitamin D Omcg	0%	
Calcium 368mg	30%	
Iron 2mg	10%	
Potassium 268mg	6%	
*The % Daily Value tells you how much nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice		
Calories per gram Fat 9 • Carbohydrate 4 • Protein 4		



Contact us:

For more information or to speak to somebody about this recipe please call your local Univar Solutions representative or contact us at:

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