Chickpea Flour Pancakes

Ingredients:

1 cup chickpea flour

½ cup water

1 teaspoon baking powder

1 tablespoon olive oil

1 egg

½ teaspoon salt

Optional add-ins like chopped vegetables or herbs e.g. coriander leaves (optional)

1. In a bowl combine chickpea flour, water, egg, olive oil, baking powder and salt. Whisk until you have a smooth batter.
2. Let the batter rest for about 10-15 minutes. This allows the chickpea flour to absorb the liquid and helps create a better texture.
3. Preheat a griddle or non-stick pan over medium heat. Pour 1/4 cup portions of the batter onto the pan to form pancakes. If desired, sprinkle any add-ins.
4. Cook until bubbles form on the surface then flip and cook the other side until golden brown.
5. Serve your chickpea flour pancakes warm with your favourite toppings such as maple syrup, fresh fruit or yoghurt.