

## Irish griddle bread

1 cups GF flour blend  
½ teaspoon baking powder  
1 tablespoons sugar  
2 tablespoons apple sauce  
¾ soy milk  
1 beaten egg

Grease Crepe pan pour in batter cook for about 4 min till set dump on plate and turn over and cook 3 min

Variation: Can add diced apples and raisins to batter.



This is quick and doesn't heat up the kitchen like the oven. If you don't have a crepe pan a 8 or 9" skillet should work. My brother gave me a crepe pan for Christmas years ago and it works prefect for this bread.

<http://www.lincolntent.com/GFCF-Bread.html>