

Rosemary Wraps

6 eggs
1 ½ cup white rice flour
1/3 cup tapioca starch
2 t baking powder
2 cups soy milk
¼ t pepper
1 T chopped fresh rosemary (complained about the dried rosemary being pokey)
1 T onion powder

Whisk together ingredients. Heat crepe pan with just a little oil. Pour ½ cup batter into hot crepe pan. Swirl around to coat pan. Turn when bubbles formed and looks sort of dry. Cook for a minute on other side.

These make excellent wraps, they stay together and wrap easily.

Makes approx 10 wraps

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