

Chick Pea (Garbanzo Bean) Skillet Bread

Preheat oven to 400 F.

Combine:

1 cup Chick Pea Flour
1 - tsp. Gluten-free Baking Powder
1/2 tsp. Sea Salt (optional)

Add:

1 cup Water
Any of the following - 1/3 cup minced onion/leek, 2 tbsp.
parsley/chives, 1 tsp. fresh dill/basil (finely chopped), 1/2 tsp.
rosemary/oregano

Stir and *let stand for 15 minutes* (batter will thicken).

In a shallow, oven-proof skillet/dish 7-8 inches in diameter, heat 1-2
tbsp. of olive (or preferred) oil over moderate heat (can put in the
oven for 2-3 minutes).

Add the batter and drizzle 1 tbsp. oil over the top.

Bake in preheated oven for 15 minutes. Remove and invert a large plate
over the skillet bread and flip it out. Slide it back into the skillet
(opposite side up) to bake underside for 10 minutes, or until brown.

Cool on a rack and enjoy 😊

Options: Double the recipe and use a large pizza pan.