

# SOCCAS



GF DF SF NF



- 1 cup Garbanzo bean flour
- 3 Tbps Olive oil
- 1/4 tsp Salt
- 1 cup Water



Batter should be like crepe batter, thinner than pancake batter. Let batter rest for 5-10 minutes before cooking. Cook like pancakes approximately 1 1/2 minutes each side.

Half dollar soccas. After baking put them on a baking sheet in a low oven or turn oven on to 350 then after putting them in and turn oven off. Leave them in until crispy like a chip.

