# Buckwheat Blini

(Courtesy of Doves Farm)

Blini are traditional drop scones which can be made small and served as canapes or larger for sweet and savoury dishes. Batches can be made in advance and frozen. Buckwheat is gluten free.

## Ingredients

- 2 Eggs
- 175g Buckwheat flour
- 2tsp Baking powder
- 300ml Milk (use any well tolerated milk)
- 2tbsp Oil

## Instructions

1. Whisk the eggs until frothy.
2. Mix in flour, baking powder and milk.
3. Beat well to make a smooth batter.
4. Heat a little oil in a heavy frying pan and drop in tablespoons of the batter (or use a stone frying pan).
5. Cook until the underside is golden then turn over and cook the other side.
6. Repeat with the remaining batter.