

Fluffy Vegan Pancakes

SERVINGS
7 PANCAKES

PREP TIME
3 MIN

COOK TIME
10 MIN

TOTAL TIME
15 MIN

Why use a boxed mix when this light and fluffy pancake recipe is so easy and naturally plant based. You definitely want to double this recipe!



ORGANIZING
a Plant Based Life.com

Ingredients

Directions

1

- 1 C Flour
- 1 T Sugar
- 2 T Baking Powder
- ¼ tsp Salt

■ Combine all ingredients in large mixing bowl and lightly mix together.

2

- 1 C Dairy Free Milk
- 1 tsp Vanilla

■ Add your favorite plant based milk and vanilla to bowl and whisk together just until incorporated - Don't Overmix.

3

- Generous Drizzle of Vegetable Oil for Pan

- Pour oil onto griddle and use paper towel to spread evenly.
- When hot, ladle 2-3 inch of batter per pancake to pan.
- When bubbles appear at the surface of the pancake (about 3 min), flip and cook other side about 2 min.
- ☼ You may need to add more oil to griddle after a couple rounds of pancakes, use your discretion.

4

OPTIONAL TOPPINGS

- Syrup
- Jam
- Powdered Sugar
- Blueberries
- Strawberries
- Bananas
- Walnuts

- Top with your favorite ingredients.
- ☼ You can use heated frozen blueberries if you have them on hand in lieu of fresh.

CINNAMON SWIRL OPTION

Cinnamon Swirl Filling

- 3 T v-Butter (softened)
- 5 T Brown Sugar
- 2 T Cinnamon

Cinnamon Swirl Icing

- 2 C Confectioners Sugar
- ¼ C Water

- Combine the filling ingredients into a baggie, seal and mix well, then cut tip of baggie off.
- After you pour the batter onto the griddle, swirl the mixture into the pancake. Then continue cooking according to directions above.
- Combine the icing ingredients in bowl and pour over pancakes.