

VEGAN PANCAKES - AMERICAN STYLE

Ingredients

300g self-raising flour
1 tsp baking powder
1 tbsp sugar
1 tbsp vanilla extract
400ml plant-based milk
1 tbsp oil for cooking

Method

Whisk the flour, baking powder, sugar, vanilla extract and a pinch of salt in a bowl until mixed. Slowly pour in the milk until you get a smooth, thick batter.

Heat a little of the oil in a non-stick frying pan over a medium heat, and add 2 tbsp batter into the pan at a time to make small, round pancakes. You will need to do this in batches of two-three (depending on the size of your frying pan) at a time. Cook for 3-4 mins (if they start to cook too quickly turn the heat down) until the edges are set, and bubbles are appearing on the surface.

Flip the pancakes over and cook for another 2-3 mins until golden on both sides and cooked through. Keep warm while you cook the remaining pancakes.

Serve

Stacked with lots of toppings of your choice

Makes about 16

Enjoy

