

Vegan Pancakes

Ingredients:

1 cup flour
1 tbsp sugar
1 tsp baking powder
1/2 tsp baking soda
1/4 tsp salt
1 cup almond milk (or any plant-based milk)
1 tbsp apple cider vinegar
1 tsp vanilla extract
1 tbsp coconut oil (melted)

Instructions:

In a large bowl, whisk together the flour, sugar, baking powder, baking soda, and salt.

In another bowl, combine the almond milk and apple cider vinegar. Let it sit for a few minutes to curdle, creating vegan buttermilk.

Add the vanilla extract and melted coconut oil to the vegan buttermilk mixture.

Pour the wet ingredients into the dry ingredients and stir until just combined. Do not overmix.

Heat a non-stick skillet or griddle over medium heat. Lightly grease with oil or cooking spray.

Pour 1/4 cup of batter onto the skillet for each pancake. Cook until bubbles form on the surface, then flip and cook until golden brown on both sides.

Serve warm with your favorite toppings, such as maple syrup, fresh fruit, or vegan butter.

Enjoy your fluffy and delicious vegan pancakes!