

Smart Recipe Generator

Generate creative recipes and their visualizations with AI!

Enter ingredients (comma-separated):

sugar, eggs, flour, butter or oil, milk or water, salt, vanilla, and baking powder or baking soda

Select dietary restrictions:

vegan

Select cuisine preferences:

Chinese

Select time constraints:

quick meals under 30 minutes

Generate Recipe and Image

Recipe generated successfully!

Generated Recipe

Vegan Chinese-style Pancakes

Ingredients:

	Ingredient Details
0	1 cup all-purpose flour
1	1 tablespoon sugar
2	1 teaspoon baking powder
3	1/4 teaspoon salt
4	1 cup soy milk
5	2 tablespoons vegetable oil
6	1 teaspoon vanilla extract

Instructions:

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

- 1. In a large mixing bowl, whisk together the flour, sugar, baking powder, and salt.
- 2. In another bowl, mix the soy milk, vegetable oil, and vanilla extract.
- 3. Pour the wet ingredients into the dry ingredients and stir until just combined. Avoid overmixing to keep the pancakes fluffy.
- 4. Heat a non-stick skillet over medium heat and lightly oil the surface.
- 5. Pour 1/4 cup of batter for each pancake onto the skillet. Cook for 2-3 minutes on one side, or until bubbles form and the edges are dry.
- 6. Flip and cook for another 1-2 minutes on the other side until golden brown.
- 7. Serve the pancakes hot with a light drizzle of maple syrup or a sprinkle of powdered sugar.

Add-On Recommendations

Add a teaspoon of cinnamon or nutmeg to the batter for a warm, spiced flavor.
Top with fresh fruits like sliced bananas or berries for added freshness and a nutritional boost.

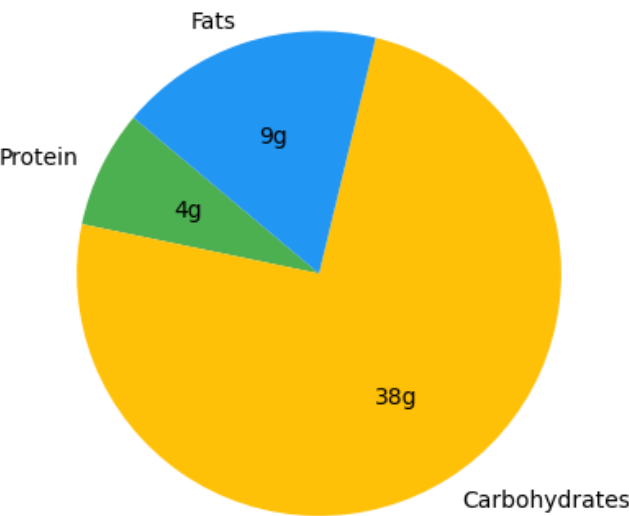
Macronutrient Contribution to Calories

Nutrition Info Inside Function:

```
{
  "protein" : 4
  "carbohydrates" : 38
  "fats" : 9
}
```

Parsed Values → Protein: 4, Carbs: 38, Fats: 9

Macronutrient Contribution to Total Grams



Macronutrient Breakdown

Image generated successfully!

Generated Dish Image



Dish Visualization