



## Easy vegan pancakes



Prep: 5 mins  
Cook: 30 mins



Easy



Serves 4-6 (makes 16 pancakes)



## Ingredients

300g self-raising flour

1 tsp baking powder

1 tbsp sugar (any kind)

1 tbsp vanilla extract

400ml plant-based milk (such as oat, almond or soya)

1 tbsp vegetable oil for cooking

### To serve (optional)

banana slices, blueberries, maple syrup, vegan chocolate chips, plant-based yogurt

## Method

**Step 1** [Whisk](#) the flour, baking powder, sugar, vanilla extract and a pinch of salt in a bowl using a balloon whisk until mixed. Slowly pour in the milk until you get a smooth, thick batter.

**Step 2** Heat a little of the oil in a [non-stick frying pan](#) over a medium-low 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 at a time. Cook for 3-4 mins 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 in a low oven while you cook the remaining pancakes.

**Step 3** Serve stacked with lots of toppings of your choice, or serve with bowls of toppings for everyone to help themselves.