



Extra Fluffy Dairy Free Pancakes



4.7 from 98 reviews

This extra fluffy, dairy free pancakes recipe is so easy to make with egg and almond milk. It can easily be made gluten free and vegan with a few simple swaps.

Author: [Melissa Belanger](#)
Total Time: 20 minutes

Prep Time: 5 minutes
Yield: 4 1x

Cook Time: 15 minutes

INGREDIENTS

- 1 1/2 cup all-purpose flour
- 1 tablespoon sugar
- 1 tablespoon baking powder
- 1/2 teaspoon salt
- 1 1/4 cup almond or coconut milk*
- 3 tablespoons canola oil
- 1 egg

- 1 teaspoon vanilla extract

INSTRUCTIONS

- 1 In a large bowl, whisk together the dry ingredients.
- 2 Add milk, canola oil, egg and vanilla extract. Whisk until smooth.
- 3 Preheat a non-stick griddle or large skillet to medium heat. (Coat pan with butter or oil if not using non-stick).
- 4 Pour about $\frac{1}{3}$ cup batter onto the griddle for each pancake. Allow it to cook until bubbles are visible throughout the pancake before flipping.
- 5 Repeat until all batter has been used.

NOTES

To keep cooked pancakes warm while the rest cook, place them in an oven set to 150°F – 200°F or on a plate tented with foil.

*If you're using coconut milk, use the kind from the refrigerated section because canned coconut milk is a little too thick.



CATEGORY: Breakfast



METHOD: Stovetop

CUISINE: American

NUTRITION

Serving Size: 1 pancake **Calories:** 156 **Sugar:** 1.7 g **Sodium:** 185.4 mg **Fat:** 6.5 g
Saturated Fat: 0.6 g **Carbohydrates:** 20.6 g **Fiber:** 0.7 g **Protein:** 3.4 g
Cholesterol: 23.3 mg

Find it online: <https://www.simplywhisked.com/extra-fluffy-dairy-free-pancakes/>

Information from your device can be used to personalize your ad experience.

~~Do not sell or share my personal information.~~

AN ELITE CAFEMEDIA FOOD PUBLISHER