

Vegan Pancakes

(6 servings)



Ingredients

- 3 cups flour
- 2 Tbsp baking powder
- 1 tsp salt
- 4 Tbsp sugar
- 2 cups non dairy milk
- 1 cup water
- 4 Tbsp canola oil

Utensils

- Measuring cups and spoons
- Whisk
- Spatula
- Mixing bowl
- Griddle or frying pan
- Pot holder
- Vegan nonstick cooking spray, vegan butter, or coconut oil



Recipe Instructions

Step 1: Dry Ingredients

Whisk flour, baking powder, salt, and sugar in a mixing bowl.

Step 2: Wet Ingredients

Add milk, water, and oil into the bowl with the dry ingredients and stir with a spatula just until ingredients are combined.

A few lumps are okay, *do not overmix.*

Step 3: Prep Heat Source

Heat griddle to 375° or heat a frying pan over medium high heat.

Spray with a vegan nonstick cooking spray, vegan butter, or coconut oil.

Step 4: Make Pancakes

Take 1/3 cup measuring cup to scoop batter onto your hot pan. Repeat with remaining batter.

Cook until bubbles form, then flip and cook until golden brown, about 1-2 minutes.

Step 5: Enjoy!

Once pancakes are cooked, serve with your favorite toppings, and enjoy!

Step 6: Topping Ideas

Strawberries, blueberries, vegan chocolate chips, bananas, peanut butter, maple syrup, agave, etc.



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Kitchen Safety Tips:

- Always use pot holders when touching pans on the stove.
- Turn the stove off as soon as you are done using it!