

Vegan Pancake Recipe

Prep time

10 mins

Cook time

10 mins

Total time

20 mins

Make delicious fluffy pancakes from scratch that have no dairy or eggs! This recipe makes the best vegan breakfast ever, don't forget plenty of vegan butter and maple syrup.

Author: The Edgy Veg
Recipe type: Breakfast
Cuisine: American
Serves: 2

Ingredients

- 1 cup organic, unbleached flour
- 1 tbsp cane sugar
- 2 tsp baking powder
- 1/8 tsp salt
- 1 cup soy or almond milk
- 1 tbsp vinegar
- 2 tbsp coconut oil

Instructions

1. Turn your griddle to medium heat.
2. Combine your flour, sugar, baking powder and salt in a bowl. In a large glass or bowl add your soy milk with 1 tbsp of vinegar and whisk well. This will turn your regular soy milk into soy buttermilk!!!
3. Allow this to sit for about 5-10 minutes, then add the soy buttermilk and coconut oil to your mixture, and mix until smooth without clumps.
4. When your griddle is hot, grease with a tbsp of coconut oil and spoon your batter onto your cooking surface. Flip your pancakes carefully when you see that the bubbles have stopped opening and closing. Continue to cook until the other side of your pancake is cooked and remove from heat.

Notes

Top with coconut oil, maple syrup or strawberries and coconut cream! Happy Breakfast!

Recipe by The Edgy Veg at <http://www.theedgyveg.com/2013/02/09/vegan-pancake-recipe/>

