

Fluffy vegan pancakes

What you need:

300g self-raising flour
5g baking powder
5g sugar (any)
5ml vanilla extract
400ml plant-based milk (any)
5g vegetable oil
(recipe for 4-6 pancakes)



Method:

Whisk together the flour, baking powder, sugar, vanilla extract and a pinch of salt into a mixing bowl. Slowly pour in your milk as you mix. Do this until you have a smooth batter.

Pour your vegetable oil onto a hot frying pan and add the mixture.

Once the edges of the batter look set you can flip it and cook the other side for 3-4 minutes. This should get your pancakes looking a delicious golden colour.

Repeat the last step until all your mixture is gone.

Add any toppings of your choice and enjoy!