RECIPE

Fluffy Vegan Pancakes

Ready in **10 minutes**

Serves **2 people**

Ingredients

- 1 c. all-purpose flour
- 1 tbsp. granulated sugar
- 1 tbsp. baking powder
- 1/4 tsp. salt
- 1 c. almond milk (or any other non-dairy milk)
- 2 tbsp. coconut oil
- Vegetable or coconut oil, for frying
- Maple syrup, for serving
- Fresh fruit, for serving (optional)

Preparation

1. In a large bowl, whisk together flour, sugar, baking powder, and salt. Add almond milk and coconut oil and mix until smooth.
2. In a large skillet over medium low heat, heat oil. Using a 1/4 cup measure, pour batter into pan. Cook 2 to 3 minutes, and flip when you see bubbles forming around the edges of the pancakes. Cook 2 to 3 minutes more on the opposite side, until golden. (If making a large batch, preheat oven to 200° and place prepared pancakes on baking sheet in oven.)
3. When all batter has been used, serve with maple syrup and toppings of your choice.

Tips

If your coconut oil has solidified, heat it up quickly in the microwave so it's easier to incorporate into the batter.