

# Fluffy Vegan Pancakes



## Ingredients

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- 1 cup of plain flour
- 2 tbsp of sugar
- 1 tbsp of baking powder
- 1/2 tsp of salt
- 1 cup of soy milk
- 1 tbsp of apple cider vinegar
- 1 tsp of vanilla extract

## Method

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- Begin by taking a mixing bowl and adding the plain flour, sugar, baking powder, and salt. Mix these dry ingredients until well combined.
- Now, introduce the soy milk, apple cider vinegar, and vanilla extract to the mixture of dry ingredients. Stir everything together with a whisk until you achieve a consistent batter.
- Let the batter sit undisturbed for approximately 5 minutes until bubbles begin to form.
- Heat up a non-stick frying pan on medium heat and add a bit of vegan butter or oil. Once the pan is hot, pour roughly 1/4 cup portions of the pancake batter onto it.
- Keep an eye on the pancakes as they cook; they are ready to be flipped when you see bubbles forming on the surface.
- Once the bubbles appear, gently flip the pancakes to cook the other side. This side should become golden brown.
- Continue cooking the remaining batter in the same manner, adding more vegan butter or oil to the pan as needed.
- Now, you're all set to enjoy these delicious vegan pancakes, whether you prefer them plain, with fresh fruit, or drizzled with maple syrup!

