

VEGAN BUTTERMILK PANCAKES

INGREDIENTS:

1 cup all-purpose flour or gluten-free flour
2-tablespoon organic cane sugar (to ensure its vegan)
1-tablespoon baking powder
½ teaspoon salt
1 cup almond milk
1-tablespoon apple cider vinegar
1-teaspoon vanilla extract

INSTRUCTIONS:

1. In a large bowl add flour, sugar, baking powder and salt. Whisk to combine the dry ingredients and set aside.
2. In a separate bowl or measuring cup add wet ingredients (almond milk, apple cider vinegar, vanilla extract) stir to combine. Let sit 5-7mins. Pour wet mixture into dry and whisk well; let batter rest 5mins.
3. While the batter is resting heat skillet over medium-low heat. Add a little butter to melt and keep pancakes from sticking (do this for each pancake) Pour batter into skillet, allow to cook until it stops bubbling.
4. Flip pancake and cook completely! Top with vegan butter, whipped cream, fresh fruit and syrup of choice. Enjoy!