

# Vegan Banana Pancakes

*Make these foolproof vegan banana pancakes. A guaranteed crowd pleaser with a fluffy, light texture, you'd never know they're dairy and egg-free!*

**Serves-** 12 or 24 tastes

**Prep:** 10 mins

**Cook:** 12 mins

Recipe from [bbcgoodfood.com](https://www.bbcgoodfood.com)



## Ingredients

2 large ripe bananas  
4 tablespoons caster sugar  
½ teaspoon fine salt  
4 tablespoons vegetable oil, plus extra for cooking  
240g self-raising flour  
1 teaspoon baking powder  
300ml oat, almond, or soya milk

## Equipment

Measuring cups and spoons  
Large bowl  
Fry pan  
Egg flip/spatula  
Wooden spoon  
Jug  
Whisk  
Plate  
Brush

## Instructions

1. Mash the banana in a mixing bowl. Stir in the sugar, salt and oil.
2. Add the flour and baking powder and mix thoroughly.



3. Make a well in the centre and gradually whisk in the milk. The batter should be a thick, droppable consistency.
4. Heat a little oil in a frying pan over a medium heat.
5. Add 1 tablespoons of the batter to a pan. You will be able to make about 4-5 at a time.
6. Fry on each side for 2-3 mins until golden. Rest on a plate while you cook the rest in batches.