

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



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.