

Vegan Blueberry Pancakes

Soft, thick and fluffy Vegan Blueberry Pancakes are loaded with fresh blueberries. They are the best weekend morning breakfast!

Serves- 12 or 24 tastes

Prep: 10 mins

Cook: 10 mins



Recipe from

Ingredients

2 cups plain flour
4 tablespoons sugar
2 tablespoons baking powder
1 teaspoon salt
2 cup non-dairy milk
2 tablespoon apple cider vinegar
2 teaspoon vanilla
Blueberries (frozen or fresh) a few per pancake

Equipment

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

Instructions

1. In a medium bowl, add the flour, sugar, baking powder, and salt, and stir to combine.
2. In a different bowl or jug, add milk, apple cider vinegar, and vanilla, and stir to combine.
3. Pour the liquids into the dry mixture and whisk until smooth.
4. Let batter rest for 5 minutes.
5. Pour a tablespoon of batter onto a nonstick pan over a medium heat.
6. Add a few blueberries to each pancake.
7. When the top begins to bubble, flip the pancake, and cook until golden.
8. Cook until all the batter has been used.

