

VEGAN FLUFFY PANCAKES

Ingredients:

- 1 1/2 cups all-purpose flour (or combination with whole wheat flour)
- 1 tablespoon baking powder
- 1/2 teaspoon salt
- 2 tablespoons maple syrup
- 1 1/2 cups water
- 2 tablespoons canola oil

Directions:

1. In a large bowl, whisk together the dry ingredients.
2. Pour the water and oil into the bowl with the dry ingredients and stir with a large spoon until just combined. A few lumps are okay; do not over mix or your pancakes won't be as fluffy.
3. Heat a large griddle or pan over medium-high heat. Grease the pan with vegan butter, coconut oil or spray, and drop about 1/3 cup of the batter onto it. Cook until bubbles form, then flip and cook until golden brown on the other side, about 1-2 minutes. Repeat with all the remaining batter.
4. Serve with vegan butter, maple syrup, fresh fruit, and vegan or non-vegan sausages if you like. You can also add fruit or chocolate chips to the pancakes. Pictured with blueberries.

