



Delicious Vegan Pancakes Recipe to Try Today

Introduction

If you're searching for a delicious and hearty breakfast option, look no further than this vegan pancake recipe from Love and Lemons. These pancakes are not only easy to make, but they are also fluffy, satisfying, and made with wholesome ingredients. Whether you're a seasoned vegan or just looking to incorporate more plant-based meals into your diet, these pancakes are sure to please everyone at the table.

Detailed Ingredients with measures

- $\frac{3}{4}$ cup whole wheat flour, spooned and leveled
- $\frac{1}{2}$ cup all-purpose flour, spooned and leveled
- 1 tablespoon baking powder
- $\frac{1}{2}$ teaspoon cinnamon
- Heaping $\frac{1}{4}$ teaspoon sea salt
- 1 cup almond milk
- $1\frac{1}{2}$ tablespoons avocado oil, plus more for the pan
- 1 tablespoon apple cider vinegar
- 1 tablespoon maple syrup, plus more for serving
- 1 teaspoon vanilla extract

Prep Time

10 minutes

Cook Time

4 minutes per batch

Total Time

14 minutes

Yield

Serves 2-4 people

Whether enjoyed plain, topped with syrup, or adorned with your favorite

fruits and nuts, these pancakes are a fantastic way to start your day. Enjoy your delicious vegan pancakes!

Detailed Directions and Instructions

Mix Dry Ingredients

In a large bowl, whisk together the whole wheat flour, all-purpose flour, baking powder, cinnamon, and sea salt until well combined.

Mix Wet Ingredients

In a medium bowl, whisk together the almond milk, avocado oil, apple cider vinegar, maple syrup, and vanilla extract until smooth.

Combine and Rest

Add the wet ingredients to the dry ingredients and gently mix until just combined. Allow the batter to rest for 5 minutes. During this time, the batter will become bubbly and foamy. Avoid stirring again to keep the bubbles intact, as they help the pancakes rise.

See also [Double Chocolate Cookies](#)

Cook Pancakes

Heat a nonstick skillet over medium-low heat and brush it with a little avocado oil. Using a $\frac{1}{3}$ -cup measuring cup, pour the batter into the skillet. Reduce the heat to low and cook the pancakes for 2 to 2½ minutes on the first side, or until they are golden brown. Carefully flip the pancakes and cook for an additional 1½ minutes on the second side, or until puffed and cooked through.

Serve

Plate the pancakes and serve them warm with maple syrup and your favorite toppings.

Notes

Ingredient Substitutions

For a gluten-free option, substitute the whole wheat and all-purpose flours with a gluten-free flour blend.

Storage Recommendations

Leftover pancakes can be stored in an airtight container in the refrigerator for up to 3 days or frozen for up to 2 months.

Serving Suggestions

Consider adding fresh fruits, nuts, or dairy-free yogurt as toppings to enhance the flavor and texture of your pancakes.



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Cook techniques

Mixing Dry Ingredients

Whisk together whole wheat flour, all-purpose flour, baking powder, cinnamon, and sea salt to ensure even distribution of the leavening agent and flavors.

Mixing Wet Ingredients

Combine almond milk, avocado oil, apple cider vinegar, maple syrup, and vanilla extract until smooth. This mixture adds moisture and flavor to the pancakes.

Combining Ingredients

Add the wet mixture to the dry ingredients and stir until just combined. Allowing the batter to rest allows it to become bubbly, which contributes to fluffy pancakes.

Cooking Pancakes

Heat the skillet over medium-low heat and brush with oil. Cooking on low heat prevents burning and allows the pancakes to puff up properly.

See also [Nutella Iced Mocha](#)

Serving Suggestions

Serve with maple syrup and desired toppings for enhanced flavor and presentation.

FAQ

Can I use a different type of flour?

Yes, you can substitute all-purpose flour with other gluten-free flours, but the texture may vary.

How do I make the pancakes fluffier?

Make sure not to over-mix the batter and allow it to rest for a few minutes before cooking.

Can I store leftover pancakes?

Yes, store them in an airtight container in the fridge for up to 3 days or freeze them for longer storage.

What can I use instead of almond milk?

You can use any plant-based milk such as soy milk, oat milk, or coconut milk as a substitute.

Are these pancakes gluten-free?

To make them gluten-free, use a gluten-free flour blend instead of whole wheat and all-purpose flour.

Conclusion

These vegan pancakes are not only easy to prepare but also fluffy and delicious, making them a fantastic choice for breakfast or brunch. The combination of whole wheat and all-purpose flour provides a wholesome texture, while almond milk and avocado oil keep them moist and flavorful. Enjoy them with your favorite toppings for a delightful meal.

More recipes suggestions and combination

Berry Compote

Top your pancakes with a homemade berry compote made by simmering mixed berries with a bit of maple syrup and lemon juice.

Nut Butter Swirl

Add a dollop of your favorite nut butter on top of the pancakes and drizzle with honey or agave for an extra layer of flavor.

Chia Seed Pudding

Serve pancakes with a side of chia seed pudding made with almond

milk, maple syrup, and topped with fruit for a nutritious boost.

See also Baklava Cheesecake

Vegan Chocolate Chips

Fold in some vegan chocolate chips into the batter before cooking for a decadent twist on classic pancakes.

Banana Slices

Slice fresh bananas and layer them on top of the pancakes for a naturally sweet addition that pairs perfectly with maple syrup.

Coconut Cream Topping

Whip up some coconut cream and dollop it on top of your pancakes for a rich and creamy finish.

Nuts and Seeds

Sprinkle a mix of chopped nuts and seeds over the pancakes for added crunch and nutrition.



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