

## Vegan Buttermilk Pancakes

Did someone say pancakes? These buttermilk flapjacks might just become your favorite. They're pillowy light and fluffy, and there's no butter or oil in the batter. Melted nondairy butter gets added to the skillet or griddle as you need it. And remember, pancakes aren't just for breakfast!



### Buttermilk Pancakes

Yields: 9 pancakes (1/4 cup measure per pancake)

#### INGREDIENTS

\* 1-1/2 cups unsweetened and unflavored almond, soy or cashew milk (Either of these milks curdle the best.)

\* 1-1/2 Tablespoons fresh lemon juice (Do not use vinegar in this recipe.)

Remaining Ingredients

\* 1-1/2 cups all-purpose flour, sifted

\* 2 teaspoons baking powder

\* 1 teaspoon baking soda

\* 1/8 teaspoon salt

\* 1/4 cup vegan cane granulated sugar, optional

For the skillet or griddle

\* 2 Tablespoons melted nondairy butter, as needed

Optional fruit add-ins: blueberries, chopped strawberries, raspberries, blackberries, chopped apples, chopped peaches, bananas, pineapple, and more.

#### DIRECTIONS

1. Add the Buttermilk Ingredients in a separate bowl. Let it curdle for 10 minutes.

2. Sift the flour, baking powder, baking soda, and salt in a mixing bowl. Add the cane sugar. Pour the prepared Buttermilk over the dry ingredients. Whisk just until the batter comes together. Don't over whisk. Let the batter rest while the skillet or griddle heats to medium high heat.

3. Pour a little melted vegan butter on the pan as each batch of pancakes are cooked. Scoop out 1/4 cup measure per pancake. Cook the first side for about 4 minutes or until bubbles begin to pop on the surface. Flip and cook for a couple more minutes. Serve

### **Notes**

1. These pancakes can be sealed and frozen for up to 2 months and reheated as needed.
2. A gluten-free cup for cup all-purpose flour may be substituted for the wheat-based all-purpose flour.

*Credit: Linda Del Pizzo | Esther's Kitchen*