

Fluffy Vegan Pancakes

Make perfect fluffy vegan pancakes with this easy gluten-free recipe. Light, airy, and delicious - ready in just 30 minutes!

10 min

PREP

20 min

COOK

30 min

TOTAL

4

SERVINGS

Easy

DIFFICULTY

Fluffy Vegan Pancakes

Ingredients

- 1 cup gluten free flour
- 2 tbsp granulated sugar
- 1 cup almond milk
- 1 tbsp baking powder
- 1 tsp vanilla extract
- 1 tsp salt

Instructions

1 Mix Dry Ingredients

Whisk together 1 cup all-purpose flour, 2 tablespoons sugar, 1 teaspoon baking powder, and 1/2 teaspoon salt in a large mixing bowl until evenly combined.

2 Combine Wet Ingredients

Whisk together 1 cup non-dairy milk, 1 tablespoon vegetable oil, and 1 teaspoon vanilla extract in a separate bowl until smooth and well blended.

3 Make the Batter

Pour the wet ingredients into the dry ingredients and gently stir with a fork until just combined, about 10-15 strokes. Leave small lumps - overmixing will make tough pancakes.

4 Let the batter rest for 5-10 minutes to allow the flour to hydrate and the leavening to activate.

5 Heat the Pan

Heat a non-stick pan or griddle over medium heat (about 175°C/350°F). Test readiness by sprinkling a few drops of water on the surface - they should sizzle and evaporate immediately.

6 Lightly grease the hot pan with a small amount of vegetable oil or vegan butter, wiping away excess with a paper towel.

7 Cook the Pancakes

Pour 1/4 cup of batter onto the hot pan for each pancake, leaving space between them. Cook for 2-3 minutes until small bubbles form on the surface and the edges look set and slightly dry.

8 Flip the pancakes carefully with a spatula and cook for another 1-2 minutes until the bottom is golden brown and the pancake springs back lightly when touched in the center.

9 Transfer cooked pancakes to a plate and repeat with remaining batter, adding more oil to the pan as needed between batches.

10 **Serve**

Serve immediately while hot with maple syrup, fresh fruit, or vegan butter as desired.

Tips

Let the batter rest for 5-10 minutes before cooking to allow the flour to fully hydrate and the baking powder to activate, resulting in fluffier pancakes.

Test your pan temperature by sprinkling a few drops of water on the surface - they should sizzle and evaporate within a few seconds when the temperature is just right.

Use a 1/4 cup measuring cup to portion the batter for consistently sized pancakes that cook evenly.

Don't press down on the pancakes with your spatula while cooking, as this will compress the air bubbles and make them less fluffy.

Add wet ingredients to dry ingredients gradually while stirring gently with a fork or whisk - stop mixing as soon as the flour is just incorporated.

Keep finished pancakes warm in a 200°F oven on a wire rack placed over a baking sheet while you cook the remaining batches.

For extra flavor, replace some of the non-dairy milk with vanilla-flavored variety, or add a teaspoon of vanilla extract to the wet ingredients.

Ensure your baking powder is fresh - it should bubble vigorously when mixed with hot water. Replace it every 6-12 months for best results.