



Best Fluffy Vegan Banana Pancakes

Description

Fluffy, naturally sweet, and easy to make, these vegan banana pancakes are perfect for a cozy breakfast or brunch. Made with simple pantry staples, they're delicious and completely dairy- and egg-free!

Ingredients:

Wet Ingredients:

- 1 large ripe banana (mashed)
- $\frac{3}{4}$ cup (180ml) plant-based milk Almond, oat, or soy milk all work great!
- 1 tablespoon maple syrup
- 1 teaspoon vanilla extract

Dry Ingredients:

- 1 cup (120g) all-purpose flour
- 1 tablespoon baking powder
- $\frac{1}{2}$ teaspoon cinnamon (optional)

- ¼ teaspoon salt

For Cooking:

- 1 tablespoon neutral oil (for greasing the pan)

Instructions:

1. **Mash the Banana** – In a large bowl, mash the banana until smooth.
2. **Mix the Wet Ingredients** – Add plant milk, vanilla extract, and maple syrup to the mashed banana. Stir until combined.
3. **Combine the Dry Ingredients** – In another bowl, whisk together the flour, baking powder, cinnamon, and salt.
4. **Mix the Batter** – Gently fold the dry ingredients into the wet mixture. Stir until just combined—don't overmix, or the pancakes may be dense. Let the batter rest for 5 minutes (this helps activate the baking powder for fluffier pancakes).
5. **Cook the Pancakes** – Heat a non-stick pan or griddle over medium heat. Lightly grease with oil. Pour ¼ cup of batter per pancake onto the pan. Cook for about 2-3 minutes, until bubbles form on the surface. Flip and cook for another 1-2 minutes until golden brown.
6. **Serve & Enjoy** – Stack the pancakes and top with fresh fruit, nut butter, or syrup!