



Vegan Apple Cinnamon Pancakes

Description

Start your morning with these warm, fluffy vegan apple cinnamon pancakes! Infused with the comforting flavors of sweet apples and fragrant cinnamon, these pancakes are perfect for a cozy breakfast or weekend brunch. They're easy to make, incredibly delicious, and completely plant-based, making them a great option for everyone at the table!

Ingredients:

- 1 cup all-purpose flour (or whole wheat flour)
- 1 teaspoon baking powder
- ½ teaspoon baking soda
- ½ teaspoon cinnamon
- ¼ teaspoon salt
- 1 cup unsweetened almond milk (or any plant-based milk)
- 1 tablespoon apple cider vinegar
- 1 tablespoon maple syrup

- 1 teaspoon vanilla extract
- ½ cup grated apple (about 1 medium apple)
- 1 tablespoon melted coconut oil (plus more for cooking)

Instructions:

1. Prepare the Batter:

- In a small bowl, mix the almond milk and apple cider vinegar. Let sit for 5 minutes to create a buttermilk effect.
- In a large bowl, whisk together the flour, baking powder, baking soda, cinnamon, and salt.
- Add the almond milk mixture, maple syrup, vanilla extract, grated apple, and melted coconut oil. Stir until just combined.

2. Cook the Pancakes:

- Heat a non-stick skillet or griddle over medium heat and lightly grease with coconut oil.
- Pour ¼ cup of batter onto the pan for each pancake.
- Cook until bubbles form on the surface and the edges look set (about 2-3 minutes), then flip and cook for another 1-2 minutes until golden brown.

3. Serve & Enjoy:

- Stack the pancakes and serve with extra maple syrup, apple slices, and a sprinkle of cinnamon.
- Enjoy warm and savor the cozy flavors!