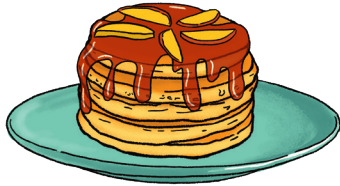


Vegan Peach Pancakes

Flip sweet pancakes filled with fresh peaches.



Yield: 6 large pancakes

Ingredients:



2 medium peaches, sliced



1 ½ cups flour



3 Tbsp sugar



1 ½ Tbsp baking powder



1 tsp kosher salt



1 ½ cup non-dairy milk



1 ½ Tbsp apple cider vinegar



1 ½ tsp vanilla



non-dairy butter, for serving



maple syrup, for serving

Tools:



cutting board



knife



large bowl



dry measuring cups



measuring spoons



whisk



medium bowl



liquid measuring cup



skillet



cooking spray



turner spatula

Steps:

1



Add flour, sugar, baking powder, and salt to medium bowl. Whisk to combine. Set aside.

2



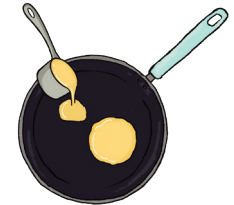
Add non-dairy milk, vinegar, and vanilla to large bowl. Whisk to combine.

3



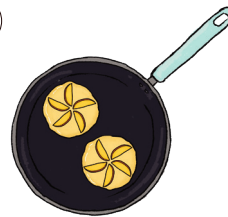
Add dry ingredients to wet ingredients. Whisk until smooth. Let batter rest 5 minutes.

4



Heat skillet over medium heat and grease with cooking spray. Pour ¼ cup of batter onto skillet. Repeat for a second pancake.

5



Cook 2-3 min, until bubbles burst. With help from an adult, top each pancake with peach slices.

6



Use a spatula to flip pancakes. Cook until golden brown, about 1 minute. Move to a plate and repeat with remaining batter. TASTE & SHARE!