

Vegan Pumpkin Spice Latte Pancakes

Yield: 8-10 Pancakes

Prep time: 15 minutes

Total time: 30 minutes

Ingredients

Whole Wheat Flour | 1 cup

Coconut Sugar | 1-2 tablespoons

Baking Powder | 1 tablespoon

Salt | 1 teaspoon

Purium Pumpkin Spice Protein Powder | 3 tablespoons

Non-Dairy Milk | 1 cup

Apple Cider Vinegar | 1 tablespoon

Vanilla Extract | 1 teaspoon

Water | ½ cup

Instant Espresso Coffee | 1 tablespoon

Organic Pumpkin Purée | 3 tablespoons

Coconut Oil | For Pan

Directions

1. Combine Non-Dairy Milk, Apple Cider Vinegar, and Vanilla. Stir, and let sit for about 5 minutes.
2. Coffee Mix - boil ½ cup of Water, and add Instant Espresso Coffee. Stir to incorporate. Reduce to ¼ cup on stove and let cool.
3. Sift Whole Wheat Flour, and Baking Soda into a large bowl. Add Coconut Sugar, and Salt. Combine with whisk/fork.
4. Add Organic Pumpkin Purée to the wet mixture and combine. Then, slowly incorporate Coffee Mix in as well.
5. Combine wet and dry ingredients with rubber spatula. Batter should be slightly lumpy, but still pourable.
6. Heat large pan on medium heat. Add Coconut Oil - just enough to lightly coat the pan.
7. Pour batter into pan in whatever size circles you prefer. When the top of the pancake begins to bubble, turn and cook the other side until browned.
8. Serve with toppings that you like, or don't. It's up to you! Enjoy!

Notes

-When combining the Non-Dairy Milk, Apple Cider Vinegar, and Vanilla, we are creating a vegan “buttermilk.” Which gives the pancakes a more robust flavor.

-While creating the Coffee Mix, you might have to move it to a measuring cup and back to the stovetop until you reach that $\frac{1}{4}$ cup mark.

-For more pumpkin flavor, add a 4th tablespoon of Organic Pumpkin Purée.

-For more coffee flavor, add a teaspoon of Instant Espresso Coffee to the boiling water while making the Coffee Mix.