

FLUFFY VEGAN PANCAKES (NO BANANAS!)

Ingredients:

- 1/2 cup unsweetened applesauce
 - 1 1/4 cup oat flour (rolled oats ground in a blender)
 - 1/2 cup non-dairy milk
 - 2 tsps lemon juice
 - 2 tbsps maple syrup
 - 1/2 tsp baking powder
 - 1/2 tsp baking soda
 - 1/4 tsp salt
 - 1 tsp vanilla extract
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How to make:

1. Combine all ingredients in a blender.
2. Blend till combined. Don't over blend.
3. Heat a non-stick skillet over medium-high heat.
4. Pour about 1/3 cup of batter into the pan. Since it is quite thick, spread/smooth into a circle.
5. Cook for 2-3 minutes on the first side. When you can easily slide a spatula under, flip. Cook for another 2-3 minutes. Remove from pan.
6. Repeat until all the batter is gone.
7. Top with fruit, hemp seeds, and maple syrup. Enjoy