

Golda's Pancake Recipe (VEGAN)

[livinglarae October 14, 2020](#) Breakfast

Toppings are optional. Sometimes I eat them with bananas and pecans or bananas and strawberries, and sometimes I cool apples down a bit and add cinnamon as well as a little lemon juice. I would suggest not overly cooking the apples or they will become to mushy.



Golda obviously doesn't eat turkey sausage but I do. So that is that.

Ingredients

1 Tablespoons of Bob's Red Mill Egg Replacer

1 1/2 Cups all-purpose flour

1 Tablespoon sugar

1 Tablespoon baking powder

Pinch of salt

1/4 Cup of applesauce

3 Tablespoons melted butter

1 Teaspoon vanilla extract

1/4 Teaspoon lemon extract

1 1/4 Cup almond milk

Directions

1. Turn your stove on to medium. Place your cast iron griddle on and allow it to evenly heat.
2. While you wait sift together all-purpose flour, egg replacer, sugar, baking powder, and salt.
3. Then mix in the almond milk, butter, applesauce, vanilla extract, and lemon extract. You may have to add more milk to get the consistency you prefer I would advise adding one Tablespoon more of milk at a time. However you do not want your pancakes overly runny they otherwise they will not form right or cook well.
4. When your griddle is heated evenly, grease your pan with a thin layer of butter and pour a 1/4 Cup of pancake mix at a time.