

Mini Pancakes

3 servings - 15 mini pancakes

🕒 15 minutes

Pancakes - our favorite breakfast item! Even better bite-sized, mini pancakes are a staple in our house. Delicious in the morning or fun as an afternoon snack - these little minis are perfect on a breakfast board. With a little touch of sweetness from the maple syrup, put them in a container and enjoy on the go with no sticky mess!

Pancake Mix Ingredients

- 3 cups all-purpose flour (or gluten-free flour)
- 2 tablespoons granulated sugar
- 1 1/2 tablespoons baking powder
- 1 teaspoon baking soda
- 1 teaspoon kosher salt

Combine all ingredients in a small mixing bowl and use immediately or put in a container for future use.

When making pancakes

- 1 cup pancake mix
- 3/4 cup plant-based milk
- 1 egg (or egg replacer)
- 1 1/2 teaspoon pure maple syrup
- 1 tablespoon melted plant butter

Place dry ingredients in a small mixing bowl and add each additional ingredient in order, whisking until fully combined.

Place a griddle on the stove over medium heat. Add a pat of plant butter or cooking spray to coat the pan.

Use a teaspoon to place small quarter size dollops of batter on the griddle. Cook for 45-60 seconds until pancakes are golden on the bottom. Flip and cook on the other side.

Serve warm with maple syrup, mini chocolate chips, fruit and enjoy!

