









SIMPLY

# Fluffy American Style PANCAKES

## Recipe

### Ingredients

- 100g plain flour 
- 1 tsp baking powder 
- 2 pumps (15ml) Simply French Vanilla Syrup or Simply Sugar Free French Vanilla Syrup 
- 140ml plant-based milk alternative 
- Sunflower oil or vegan butter for cooking 
- Simply Caramel Topping Sauce 
- Fresh blueberries and bananas 
- Plant-based whipped cream alternative 

### Instructions

- 1 Mix the flour and baking powder together in a bowl.
- 2 Whisk the plant-based milk and French vanilla syrup together in a separate bowl, then pour into the dry mixture and whisk together.
- 3 Heat your oil or vegan butter in a pan over medium heat and add a heaped spoonful of batter for each pancake, cooking 3-4 pancakes at a time.
- 4 Cook for 2-3 minutes until bubbles appear on the surface, then flip your pancakes and cook for another 2 minutes.
- 5 Serve in a stack and top with blueberries, bananas, whipped cream and caramel sauce.

