



# Dairy-Free Pancakes

Enjoy a delicious, light and fluffy pancake without the dairy!

**Yield:** 12 to 14 four-inch pancakes

## Ingredients

- 1 cup [Pamela's Bread Mix](#)
- 2 eggs, large, slightly beaten
- 2 tablespoons oil
- 1 teaspoon vanilla (optional)
- ½ teaspoon baking powder
- ½ teaspoon baking soda
- 1¼ cups (10 ounces) club soda or water

## Directions

Whisk together all ingredients. Batter will be thin but will thicken as it sits. Allow batter to sit about 10 to 15 minutes. Heat pancake griddle on medium-low, or set to 325° to 350°. If not using nonstick pan, oil griddle before cooking pancakes.

When griddle is hot, pour about 2 tablespoons batter for 3-inch pancakes, or 3 tablespoons for 4-inch, onto griddle and cook about 3 minutes on the first side, until edges start to firm up. Flip and cook until golden brown, about 2 more minutes. Be sure to cook thoroughly; these may take longer to cook than other pancakes.

Serve pancakes warm with your favorite syrup.

## VARIATIONS:

To make sweeter pancakes, add two tablespoons sugar to batter.

To make Belgian waffles, follow recipe above, but reduce water to 1 cup, and add ¼ cup to ½ cup sugar, depending on your preference. Batter will be thick. Use a waffle iron to cook waffles, following waffle iron instructions regarding amount of batter to pour and time to bake. Cook until crispy and brown. Sprinkle with powdered sugar before serving.

© Pamela's Products, Inc.