



Pancakes (Dairy-Free)

Simple recipe for pancakes made with our Pancake & Waffle Mix.

Yield: six 4-inch pancakes

Ingredients

- 1 cup [Pancake & Waffle Mix](#)
- 1 large egg
- 3/4 cup water, or soy, rice, almond or coconut milk.
- 1 TBSP oil

Allergen Options:

For egg, use equivalent prepared egg replacer and reduce water by 1/4 cup. Batter should be thick.

Directions

Mix all ingredients together to combine. Batter should not be too thin or too thick. Add 1 TBSP additional water if batter thickens. Preheat griddle to medium/ med-high heat, or 350° to 375° for electric griddles. Pour batter onto lightly oiled griddle. When bubbles appear and bottom of pancake is golden brown, flip once and continue cooking until 2nd side is golden brown. Serve immediately.

Extra pancakes can be cooked, cooled, and then wrapped in plastic and frozen. To reheat, remove any wrapping and microwave pancakes wrapped in a paper towel until hot, approximately one-minute.

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