

Vegan, Gluten-Free Pancakes

Ingredients

1 tbsp coconut oil
1 tbsp linseeds
2 tbsp water
1 cup gluten-free plain flour
1 cup soya milk
½ tsp vanilla essence
1 tsp baking powder
pinch of salt

Method

1. Mix the linseeds and water together – stir until thickens, and leave to one side (acts as replacement for egg)
2. Mix together the coconut oil, soya milk and vanilla essence (acts as replacement for buttermilk)
3. Mix together the remaining dry ingredients (flour, baking soda, salt), before combining all the mixtures together to form a batter
4. Make pancakes!