



Vegan Pancakes

2 Portions



Easy

up to 10 Min.



Ingredients:

For the Pancakes:

200 g Self-Raising Flour
5 g Dr. Oetker Baking Powder (1 tsp)
30 g Caster Sugar (2 tbsp)
200 ml Soy Milk
10 ml Lemon Juice (2 tsp)
15 ml Dr. Oetker Madagascan Vanilla Extract (1 tbsp)
50 g Dr. Oetker Dark Chocolate (chopped)

To Decorate:

50 g Dr. Oetker Dark Chocolate
100 ml Coconut Cream
about 100 g Raspberries
about 20 g Pistachios

1 For the Pancakes:

First things first, pop the flour, Baking Powder and sugar into a large bowl and lightly whisk together to combine. In a jug measure out the soy milk and add the lemon juice and mix until it thickens slightly.

2 Pop the soy milk mixture and Vanilla Extract into the dry mix and whisk together until you have a smooth, thick batter. Add in the chopped chocolate and mix through the batter.

3 Pop 1tsp of oil into a large frying pan and heat over a medium heat. Once your oil is heated, pour 3 large dollops of mixture into the pan and leave to cook for 1-2 minutes until bubble begin to appear on the surface of the pancakes, flip the pancakes and leave them to cook on the other side for another minute, both sides should be a lovely and golden brown. Repeat with the remaining mixture, you should be able to make 6-8 pancakes with your batter. To keep your pancakes warm whilst cooking the rest of your pancakes, pop them on a tray lined with baking parchment and pop in the oven on a very low heat.

4 To Decorate:

To make the glossy ganache drizzle, pop the coconut cream in a saucepan and bring to the boil, meanwhile break the chocolate into pieces and pop in a bowl. Once you cream is boiling pour over the chocolate and leave for 2 minutes, then stir until the chocolate has melted and you have a lovely smooth ganache.



Registered office address: 4600 Park Approach, Thorpe Park, Leeds, West Yorkshire, LS15 8GB, UK.
www.oetker.co.uk Dr. Oetker (UK) Limited is registered in England with company number 4293376 and VAT number 789 0969 53. E-Mail: crt@oetker.co.uk



- 5 Stack your pancakes onto 2 plates and pop some raspberries and pistachios on top, why not try experimenting with other fruit toppings! Pour over your chocolate ganache, dig in, and enjoy the perfect weekend brunch!

Tip from the Test Kitchen

- Why not try swapping the chocolate chunks in the pancakes for some blueberries for a fruity pancake!

