

Lenten Pancakes

1 cup flour

2 tbsp sugar

1 tbsp baking powder

½ tsp salt

1 cup non-dairy milk

1 tbsp apple cider vinegar

½ tsp vanilla extract

Directions

1. Combine flour, sugar, baking powder, and salt.
2. Make a well in the center and add milk, vinegar, and vanilla extract.
3. Stir until smooth. Let rest 5 mins, then stir lightly.
4. Cook in hot pan greased with butter substitute until golden on both sides.

Yield: 10-12 pancakes.