

Easy Eggless Pancakes Recipe / How to make pancakes



Eggless Pancakes

This easy eggless pancakes recipe are soft, spongy and fluffy can be made in less than 30 minutes. This homemade eggless pancakes are fast to make and it tasted delicious than store bought mix. You can add blueberries or any fruits to the batter before cooking. I already posted [blueberry pancakes without eggs](#) and [eggless whole wheat zucchini pancakes](#) in my blog. But this is a plain easy pancake recipe without eggs and with simple ingredients available at home. I love to eat

weekend breakfast pancakes with maple syrup alone. Serve this pancakes with a dollop of butter on top and drizzle it with maple syrup.



Soft Eggless Pancakes

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Prep time

10 mins

Cook time

20 mins

Total time

30 mins

Easy eggless pancakes recipe are soft, spongy and fluffy weekend breakfast dish can be made in less than 30 minutes. Kids will enjoy this homemade pancakes for sure.

Author: Gayathri Ramanan

Recipe type: Breakfast

Cuisine: American

Serves: 7

Ingredients

- $\frac{1}{2}$ cup of whole wheat flour
- $\frac{3}{4}$ cup of all-purpose flour (maida)
- 1 Tablespoon baking powder
- 1 Tablespoon sugar
- $1\frac{1}{4}$ teaspoon salt
- 1 cup of milk
- 2 Tablespoons of vegetable oil
- 3-4 Tablespoons of water or as needed

Instructions

1. Mix together both the flours, baking powder, sugar and

salt in a mixing bowl.

2. Mix wet ingredients milk, oil and water in another bowl. Add it to the dry ingredients bowl. Stir well, make sure there are no lumps.
3. Heat a griddle (tawa), lightly wipe it with oil.
4. Pour about $\frac{1}{4}$ cup of batter onto the hot griddle.
5. Pancakes are ready to turn when tops are bubbly on top and the edges begin to appear dry. Take a broad spatula and turn the pancake to other side.
6. Transfer this to a serving plate. Serve it with butter and maple syrup.
7. Refrigerate leftovers within 2 hours.

Notes

Use iron griddle (dosa pan) to get nice golden pancakes.

You can also make pancakes using whole wheat flour alone but it requires more water and milk.

You can add vanilla essence or berries to the batter to make it more flavorful.

For vegan version, use almond milk.

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Pancakes without eggs