

# Easy Eggless Pancakes Recipe / How to make 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.



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Soft Eggless Pancakes

## Easy Eggless Pancakes Recipe

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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

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## [Eggless Whole Wheat Zucchini Pancakes](#)



Today I am sharing a popular International breakfast dish – Pancakes. Here is a eggless whole wheat zucchini pancakes recipe for you. You can make a simple and easy pancakes without adding any veggies or fruits. Being vegetarian, I haven't tasted any pancakes in any restaurant as they add eggs in pancake batter. So I decided to try at home. Usually pancakes are made with all purpose flour (maida) and it is unhealthy so I searched for soft, fluffy whole wheat egg free pancake recipe in google and I referred this [site](#) and made few changes, added some grated zucchini to the batter to make it healthy. It tastes really great with maple syrup and butter. Do try this pancake recipe for breakfast to kids, I bet they will love them. Do not avoid baking powder which actually does the trick. For vegan version of pancake, add soy



milk or almond milk in place of cow's milk. Also check my [eggless blueberry pancake recipe](#)



## How to make Eggless Whole Wheat Zucchini Pancakes

5.0 from 1 reviews

Eggless Whole Wheat Zucchini Pancakes



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Prep time  
10 mins  
Cook time  
15 mins  
Total time  
25 mins

Eggless Whole Wheat Zucchini Pancakes are soft and fluffy American's favourite breakfast recipe. Serve it with butter and maple syrup on top and fruits.

Author: Gayathri Ramanan

Recipe type: Breakfast

Cuisine: American

Serves: 6

Ingredients

- 1 Cup of Whole Wheat Flour
- 1 Tbsp of Baking Powder
- 1 Tbsp of Sugar
- $\frac{1}{4}$  Tsp of Salt
- 1 Cup of Milk
- 2 Tbsp of Oil
- $\frac{1}{2}$  Cup of Zucchini (grated)
- $\frac{1}{2}$  Tsp of Vanilla Essence

Instructions

1. Wash, peel the skin and grate the zucchini finely.
2. In a bowl, add whole wheat flour, baking powder, sugar and salt. Mix everything thoroughly. Add oil, milk and vanilla essence. Whisk well without forming any lumps. Finally add grated zucchini to the batter and mix well.
3. Heat cast iron pan, spray some oil and wipe it with paper towel, for each pancake, add  $\frac{1}{4}$  cup of batter to the hot griddle.
4. Turn the pancake to other side when you see bubbles on top and cook till it turns golden brown.
5. Hot, soft and fluffy eggless whole wheat zucchini pancakes are ready to serve.
6. While serving top it with butter and maple syrup or

honey.

### Notes

Always use cast iron skillet to make pancakes.

Do not skip baking powder. Do not use baking powder more than mentioned amount.

You can add butter in place of oil.

Always cook in medium flame.

If you don't like wheat taste, replace it with all purpose flour (maida).

Always make pancake thick not thin.

Use the same laddle for all pancakes to get same size and do not spread like dosa.



**Tags:** [Eggless Whole Wheat Zucchini Pancakes](#), [eggless pancakes](#), [whole wheat pancakes](#), [100% whole wheat pancakes](#), [zucchini pancakes](#), [breakfast pancake recipe](#), [pancake recipe](#), [soft and fluffy pancakes](#), [vegan pancakes](#), [easy whole wheat pancakes](#), [how to make eggfree pancakes at home](#), [prepare wheat eggless pancakes.](#), [american breakfast recipe](#), [breakfast pancakes](#), [easy breakfast ideas](#)