

Vegan Oatmeal Pancakes with Peaches (GF)

Ingredients

- 1 cup old fashioned oats
- ½ cup quinoa flour
- 2 tbsp. granulated sugar
- 1 tsp. baking powder
- ½ tsp. powdered cardamom
- ½ tsp. cinnamon
- 1 cup soymilk (or any other plant-based milk, or just water)
- 1 tbsp. vegetable oil, plus more for cooking
- 2 large ripe peaches
- Maple syrup, to taste

Steps

1. Combine the oatmeal, quinoa flour, sugar, baking powder and spices, and stir to combine. Add the vegetable oil and ¾ cup of the soymilk, reserving ¼ cup for later. Mix well into a batter, and set aside for 10 minutes to thicken.
2. While the batter rests, you can chop your peaches. Remove the pits, and cut into small cubes or any shape you desire- you could even try for a peach rose like we did if you're feeling fancy.
3. Heat a medium-sized skillet to a medium heat. Once your batter is rested, it should have thickened up a good amount- add that remaining ¼ cup of liquid to the batter, and mix to get it more liquid again. Generously grease the skillet, and pour about 1/3 of a cup of batter onto the hot pan. Because this batter is thicker than normal pancake batter you can push the batter a little thinner using the bottom of a measuring cup in circular motions. Let it cook on one side until the bubbles that form no longer pop, wait 20 more seconds and then flip. Cook for a minute or two, and then remove from the heat. Repeat with all the remaining batter, keeping the pan well-greased. Serve the pancakes right away with fresh peaches and maple syrup.

