

# EASY VEGAN CRÊPES

Sweet, indulgent, and incredibly easy to make, these vegan crêpes can be enjoyed for breakfast, brunch, or dessert and are a favourite on Pancake Day. Whether you choose to top them with fresh fruit, vegan chocolate spread, or a dollop of dairy-free whipped cream, these crêpes are sure to impress both vegans and non-vegans alike.

Prep 1 hour  
Cook 10 mins  
Serve 2-4 people

## INGREDIENTS

- 150g plain white flour
- 3 tablespoons brown sugar
- ¼ teaspoon salt
- 300ml plant-based milk
- 50ml sunflower oil
- 2 teaspoons vanilla extract
- 1 teaspoon almond extract

## METHOD

In a blender, combine all of your ingredients and mix for around 10-15 seconds. Transfer the batter to an airtight container and pop in the fridge for at least an hour.

Place a non-stick skillet or large frying pan over medium-high heat and let the pan get very hot. Pour around 30ml of the batter into the centre of pan and tip to spread the batter out to around 5 inches in diameter. Cook until golden on one side – bubbles should appear through the batter – and flip to cook the other side. This should take roughly 20-30 seconds each side.

Transfer the pancake to the side to cool and repeat process with the remaining batter.

Serve with toppings of your choice.

