



Vegan Preparation:

What You'll Need:

- 1¼ cups Jack & Jason's Pancake/Waffle Mix
- 1 cup Almond Milk, Coconut Milk, Soy Milk, or water
- 1½ teaspoons of your favorite egg replacer (We like Ener-G)
- 1 tablespoon of Canola Oil

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| <ul style="list-style-type: none">• Important: For thinner pancakes use more liquid, for thicker use less.• Pre-heat griddle to 350° or non stick skillet to medium heat |
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Vegan Pancakes:

Combine 1 cup of almond/coconut/soy milk, 1½ teaspoons of favorite egg replacer, and 1 tablespoon of canola oil (pre-combine almond/coconut/soy milk, egg replacer, and canola oil) with 1¼ cups of dry mix. Stir ingredients briefly (10 swirls) and do not over-mix! Let batter stand for 5 minutes. Pour ¼ scoops onto griddle; flip pancakes over after 2 minutes or once edges have solidified.

Makes 8-10 4" pancakes

Vegan Waffles:

Heat waffle iron. Combine 1 cup of almond/coconut/soy milk, 1½ teaspoons of your favorite egg replacer, and 2 tablespoon of canola oil (pre-combine almond/coconut/or soy milk, egg replacer, and canola oil) with 1¼ cups of dry mix. Stir ingredients briefly (10 swirls) and do not over-mix! Let batter stand for 5 minutes. Pour desired amount of batter onto waffle iron after coating it with cooking spray. Cook until steaming subsides.

Makes 4-6 7" waffles