VEGAN ALMOND BUTTER PANCAKES WITH ROASTED CHERRIES

Makes 8-9 Pancakes

INGREDIENTS

Roasted Cherries:
400g frozen or fresh cherries, pitted and sliced in half (we used frozen, but you can use either or a mixture of both)
4 tbsp light brown sugar
1 tsp vanilla bean paste

Almond Butter Pancakes:
210g plain flour
3 tbsp light brown sugar
1 tbsp baking powder
½ teaspoon salt
300ml almond milk
80g almond butter
1 tbsp lemon juice
1 tsp vanilla extract or vanilla bean paste
¾ tsp coconut oil for cooking

METHOD

Preheat the oven to CircoTherm 180C. Line a baking tray with baking parchment.

Place the cherries baking tray. Sprinkle on the sugar and drizzle over the vanilla bean paste. Toss together.

Place in the oven with low added steam for 12-14 minutes, until softened and starting to release their juice. Remove from the oven.

Meanwhile make the pancake mix. Place the flour, sugar, baking powder and salt in a large bowl and mix together. Add in the almond milk, almond butter, lemon juice and vanilla extract. Stir with a whisk until combined.

Place a hotplate on the induction hob and heat to a medium-high heat. Add ¼ tsp of the coconut oil and brush all over the hotplate when melted.

Spoon blobs of pancake batter onto the hotplate (approx. 1/3 cup of mix per pancake). Cook for 1-2 minutes – until the pancakes are starting to bubble at the edges. Turn the pancakes over and cook on the other side for another 1-2 minutes.

VEGAN ALMOND BUTTER PANCAKES WITH ROASTED CHERRIES (CONT.)

INGREDIENTS

To serve:
4 tbsp vegan vanilla yogurt
2 tbsp agave syrup
16 fresh cherries

METHOD

Repeat with the rest of the mixture - oiling the pan each time - until all the pancakes are cooked (you can keep the pancakes warm in a very low or warming drawer oven whilst you're making each batch). You should get 8-9 pancakes.

Stack the pancakes up on plates. Drizzle on the vanilla yogurt and spoon over the roasted cherries and any cherry liquid.

Drizzle over the agave syrup and serve with fresh cherries for decoration.