Animal Pancakes Recipe

A little taste of Playhood, at home!

Ingredients

Plain flour	250g	Plant-based milk	300ml
Sugar	20g	Apple cider vinegar	3.75g
Baking powder	3.75g	Sunflower oil	30g
Baking soda	1.25g	Vanilla essence	3.75g
Cinnamon powder	2.5g	Salt	2.5g



Let's get baking!

1 Mix the wet ingredients
Mix the plant-based milk and apple cider vinegar in a bowl. Leave to rest for 5 minutes, then add the sunflower oil and vanilla extract.

2 Add the dry ingredients
In a separate bowl, combine the flour, sugar, baking powder, baking soda, cinnamon and salt. Slowly add the wet ingredients and mix until smooth.

3 Time to bake!
Ask a grown-up to help! Choose your favourite way to bake:
With a cake maker:
Lightly grease the moulds, add the batter and bake for approximately 5 minutes, until golden and cooked through.
Without a cake maker:
Preheat your oven to 180°C. Pour the batter into lightly greased muffin or silicone animal moulds and bake for approximately 15–20 minutes, until a skewer inserted into the centre comes out clean.

4 Decorate & enjoy!
Let your cakes cool, then bring your animals to life! Add your favourite toppings, from fresh fruit to sprinkles or a little melted chocolate. Get creative and enjoy your homemade treats together!



Made together. Enjoyed together.

Bring a little Playhood magic into your kitchen. Bake, decorate and enjoy something delicious together!