

TRAP CAKE MIX INSTRUCTIONS:

1 CUP OAT MILK/ALMOND MILK

1 TABLESPOON APPLE CIDER VINEGAR

1 TEASPOON OF VANILLA

-IN A MEDIUM BOWL OR LIQUID MEASURING CUP, ADD OAT MILK OR ALMOND MILK, APPLE CIDER VINEGAR, AND VANILLA, AND STIR TO COMBINE

-POUR THE LIQUID MIXTURE INTO THE DRY MIXTURE AND WHISK UNTIL SMOOTH. LET BATTER REST FOR 5 MINUTES.

-POUR ABOUT $\frac{1}{2}$ CUP OF BATTER ONTO A NONSTICK PAN OR GRIDDLE OVER MEDIUM HEAT.

-WHEN THE TOP BEGINS TO BUBBLE, FLIP THE PANCAKE AND COOK UNTIL GOLDEN.

**SERVE WARM WITH MAPLE SYRUP.
ENJOY!**

