



Long Livo

American Pancake Recipe – Simple Breakfast Delight

10 min
Prep time

4
Servings

15 min
Cook time

Easy
Difficulty

25 min
Total time

American
Cuisine

Ingredients

Batter

- ☐ 1 1/2 cups all-purpose flour
- ☐ 2 tbsp sugar
- ☐ 1 tsp baking powder
- ☐ 1/2 tsp baking soda
- ☐ 1/4 tsp salt
- ☐ 1 cup buttermilk

- ☐ 2 large eggs, room temperature
- ☐ 2 tbsp melted butter
- ☐ 1 tsp vanilla extract
- ☐ 1 tsp lemon zest (optional)

For Serving

- ☐ Unsalted butter, melted
- ☐ Pure maple syrup
- ☐ Fresh berries or sliced bananas

Instructions

- 1 In a large bowl whisk together flour, sugar, baking powder, baking soda, and salt.
- 2 In another bowl, combine buttermilk, eggs, melted butter, vanilla, and lemon zest; beat briefly.
- 3 Pour the wet mixture into the dry ingredients; fold until just combined—lumps are fine.
- 4 Let the batter rest five minutes while you preheat a non-stick skillet over medium heat.
- 5 Lightly grease the skillet with butter, pour 1/4 cup batter per pancake; cook until bubbles form and edges look set, then flip and cook 1-2 minutes more.
- 6 Stack pancakes on a warm plate, drizzle melted butter and maple syrup, and serve immediately.

Nutrition per serving

250 kcal
Calories

7 g
Protein

34 g
Carbs

9 g
Fat

Tips & notes

- If the batter seems too thick, add a splash of milk to reach a pourable consistency.
- For extra fluff, separate the eggs and fold in beaten egg whites at the end.
- Keep the skillet temperature moderate; too hot will brown the outside before the interior sets.