



Long Livo

American Pancakes - Fluffy Breakfast Favorite

15 min

Prep time

4

Servings

10 min

Cook time

Easy

Difficulty

25 min

Total time

American

Cuisine

Ingredients

Main Ingredients

- ☐ 1 ½ cups all-purpose flour
- ☐ 2 tbsp granulated sugar
- ☐ 1 tsp baking soda
- ☐ ¼ tsp salt
- ☐ 1 cup buttermilk
- ☐ 1 large egg

- ☐ 2 tbsp melted butter
- ☐ 1 tsp vanilla extract
- ☐ 1 tbsp lemon juice

For the Topping

- ☐ Pure maple syrup
- ☐ Butter, melted
- ☐ Fresh berries (optional)

Instructions

- 1** In a bowl, whisk together flour, sugar, baking soda, and salt; simple breakfast mix stays dry.
- 2** In another bowl, combine buttermilk, egg, melted butter, vanilla, and lemon juice; let a gentle scent of citrus rise.
- 3** Pour the wet mixture into the dry, stir lightly until just combined—lumps are okay. Breakfast brunch tip: rest batter 5 minutes.
- 4** Heat a lightly oiled griddle over medium heat; scoop ¼-cup batter for each pancake. Watch bubbles appear, then flip gently.
- 5** Serve warm, drizzled with butter and maple syrup, and enjoy the soft, fluffy stack. Quick easy delight.

Nutrition per serving

210 kcal

Calories

5 g

Protein

28 g

Carbs

8 g

Fat

Tips & notes

- If the batter seems thick, add a splash of milk to loosen.
- Do not over-mix; it can make pancakes tough.
- For extra golden edges, melt a little butter in the pan before each batch.