



Long Livo

Buttermilk Pancakes Recipe

10 min

Prep time

4

Servings

15 min

Cook time

Easy

Difficulty

25 min

Total time

American

Cuisine

Ingredients

Batter

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

- ☐ 1 large egg, lightly beaten
- ☐ 2 tbsp melted butter, cooled
- ☐ ½ tsp vanilla extract

Optional Add-ins

- ☐ ½ cup fresh blueberries
- ☐ ¼ cup chocolate chips
- ☐ Zest of one lemon

Instructions

- 1** In a large bowl, whisk together flour, sugar, baking powder, baking soda, and salt. I usually pause here, feeling the fine powder slip through my fingers.
- 2** In another bowl, combine buttermilk, egg, melted butter, and vanilla. Let the mixture sit for a moment; the scent of vanilla fills the air.
- 3** Pour the wet ingredients into the dry, stirring gently until just combined. A few lumps are fine—over-mixing would make the pancakes dense.
- 4** Heat a lightly oiled skillet over medium-low heat. For a fluffy pancake classic, pour ¼ cup batter for each. When bubbles appear and edges look set, flip gently; cook 1-2 minutes more.
- 5** Keep the cooked pancakes warm in a low oven while you finish the batch. Serve stacked with butter and maple syrup.

Nutrition per serving

210 kcal

Calories

6 g

Protein

28 g

Carbs

8 g

Fat

Tips & notes

- Let batter rest for a few minutes to improve fluffiness.
- If the batter seems too thick, add a splash of milk.
- For extra golden edges, butter the skillet lightly between batches.