



Long Livo

Coffee Pancakes Recipe

A cozy brunch classic, coffee pancakes blend rich coffee flavor with airy texture for a comforting start to the day.

10 min

Prep time

4

Servings

15 min

Cook time

Easy

Difficulty

25 min

Total time

American

Cuisine

Ingredients

Main Ingredients

- ☐ 1 ½ cups all-purpose flour
- ☐ 2 tbsp cocoa powder (optional)
- ☐ 2 tbsp sugar
- ☐ 1 tsp baking powder
- ☐ ½ tsp baking soda
- ☐ ¼ tsp salt
- ☐ 1 cup buttermilk (or milk)

- ☐ ½ cup strong brewed coffee, cooled
- ☐ 2 large eggs
- ☐ 2 tbsp melted butter
- ☐ 1 tsp vanilla extract

For Serving

- ☐ Maple syrup
- ☐ Powdered sugar
- ☐ Extra butter

Instructions

- 1** In a large bowl whisk together flour, cocoa powder, sugar, baking powder, baking soda, and salt; I like to let the smell of cocoa drift in the air.
- 2** In another bowl combine buttermilk, cooled coffee, melted butter, eggs, and vanilla; the mixture looks dark and inviting, so I pause to enjoy the aroma.
- 3** Make a well in the dry ingredients and gently pour in the wet mixture; stir just until combined – a few lumps are fine, don't overmix.
- 4** Let the batter rest for 2-3 minutes while you heat a lightly greased skillet over medium-low heat; this rest gives the pancakes extra fluff.
- 5** Pour ¼ cup batter per pancake, cook until bubbles form on the surface, then flip and cook another 1-2 minutes until golden; serve warm with maple syrup and a dusting of powdered sugar.

Nutrition per serving

320 kcal

Calories

9 g

Protein

45 g

Carbs

10 g

Fat

Tips & notes

- If the batter seems too thick, thin with a splash of milk.
- For extra coffee punch, add a teaspoon of instant espresso powder.
- Use a non-stick pan or a well-seasoned cast-iron skillet for the best edge.