



Long Livo

Cracker Barrel Pancakes - Fluffy Breakfast Recipe

15 min

Prep time

4

Servings

20 min

Cook time

Easy

Difficulty

35 min

Total time

American

Cuisine

Ingredients

Batter

- ☐ 1 ½ cups all-purpose flour
- ☐ 2 tbsp sugar
- ☐ 2 tsp baking powder
- ☐ ¼ tsp salt
- ☐ 1 cup buttermilk (or milk + 1 tbsp lemon juice)

- ☐ 1 large egg
- ☐ 2 tbsp melted butter
- ☐ ½ tsp vanilla extract

For Cooking

- ☐ 2 tbsp butter, for the pan
- ☐ Maple syrup, berries, or powdered sugar for serving

Instructions

- 1** In a bowl, whisk together flour, sugar, baking powder, and salt; set aside.
- 2** In another bowl, beat the egg with the milk, melted butter, and vanilla until combined.
- 3** Pour the wet mixture into the dry ingredients, stirring gently until just incorporated – a few lumps are fine. Let the batter rest for 5 minutes.
- 4** Heat a non-stick skillet over medium-low heat, melt a little butter, and pour ¼-cup batter for each pancake. Cook until bubbles form and the edges look set, then flip and cook another 1-2 minutes until golden.
- 5** Keep cooked pancakes warm in a low oven while you finish the batch. Serve stacked with your favorite toppings.

Nutrition per serving

320 kcal

Calories

8 g

Protein

45 g

Carbs

10 g

Fat

Tips & notes

- Do not over-mix; over-mixing creates tough pancakes.
- If the batter seems too thick, add a splash of milk.
- For extra flavor, fold in a handful of blueberries just before cooking.