



Long Livo

# Fluffy Pancakes: Easy Homemade Breakfast

**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
- ☐ 3 tbsp sugar
- ☐ 1 tbsp baking powder
- ☐ 1/2 tsp salt
- ☐ 1 cup buttermilk

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

### For Cooking

- ☐ 2 tbsp butter, melted (for skillet)
- ☐ Maple syrup, for serving

## Instructions

- 1** In a bowl, whisk together flour, sugar, baking powder, and salt; set aside.
- 2** In another bowl, beat the eggs, then stir in buttermilk, melted butter, vanilla, and lemon zest; the mixture should smell bright.
- 3** Create a well in the dry ingredients, pour in the wet mixture, and fold gently until just combined—lumps are okay.
- 4** Heat a non-stick skillet over medium heat, brush with melted butter, and ladle 1/4 cup batter per pancake; watch for bubbles to pop.
- 5** Flip when edges are set and golden, cook another minute, then serve warm with maple syrup or your favorite topping.

## Nutrition per serving

**320 kcal**

Calories

**8 g**

Protein

**45 g**

Carbs

**10 g**

Fat

### Tips & notes

- Let the batter rest for 5 minutes; this yields extra fluffiness.
- If the batter seems thick, add a splash of milk.
- For extra aroma, you can grate a little more lemon zest into the batter.