



Long Livo

Easy Pancake Recipe – Simple Breakfast Delight

10 min

Prep time

4

Servings

10 min

Cook time

Easy

Difficulty

20 min

Total time

American

Cuisine

Ingredients

Batter

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

- ☐ 1 large egg
- ☐ 3 tbsp melted butter
- ☐ 1 tsp vanilla extract

For Cooking

- ☐ 2 tbsp butter, plus extra for the pan
- ☐ Maple syrup or fresh fruit for serving

Instructions

- 1** In a large bowl whisk together flour, sugar, baking powder, and salt. I mean, just a quick sweep and you'll see the fine texture.
- 2** In another bowl, beat the egg with buttermilk, melted butter, and vanilla until smooth. Honestly, the scent of vanilla is comforting.
- 3** Pour the wet mixture into the dry ingredients, stirring gently. Fluffy breakfast is the goal—don't over-mix.
- 4** Let the batter rest 5 minutes while you heat a non-stick skillet over medium heat and melt a dab of butter.
- 5** Spoon ¼ cup batter onto the pan; watch for bubbles forming on the surface, then flip gently. The second side needs just a minute.
- 6** Transfer cooked pancakes to a warm plate, cover loosely, and repeat until batter is gone. Serve with butter and syrup, or try pancake poppers for a fun twist.

Nutrition per serving

210 kcal

Calories

6 g

Protein

26 g

Carbs

8 g

Fat

Tips & notes

- If the batter seems thick, thin with a splash of milk.
- For extra fluff, separate the egg and beat the white to soft peaks, then fold into batter.
- A pinch of cinnamon adds a warm spice note without overpowering.