



Long Livo

Fluffy American Pancakes - Perfect Breakfast

10 min
Prep time

4
Servings

20 min
Cook time

Easy
Difficulty

30 min
Total time

American
Cuisine

Ingredients

Main Ingredients

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

- ☐ 1 large egg
- ☐ 2 tbsp melted butter
- ☐ 1 tsp lemon juice

For the Topping

- ☐ Maple syrup
- ☐ Fresh berries (optional)
- ☐ Powdered sugar for dusting

Instructions

- 1 In a bowl, whisk together flour, sugar, baking soda, and salt; set aside.
- 2 In another bowl, combine buttermilk, egg, melted butter, and lemon juice; give it a gentle stir.
- 3 Pour the wet mixture into the dry ingredients; fold just until combined—lumps are fine.
- 4 Heat a lightly buttered skillet over medium-low heat; ladle ¼-cup batter for each pancake.
- 5 Cook until bubbles form on the surface and edges look set, then flip and cook another 1-2 minutes.
- 6 Stack the pancakes, drizzle with maple syrup, and serve immediately.

Nutrition per serving

320 kcal
Calories

8 g
Protein

45 g
Carbs

10 g
Fat

Tips & notes

- If the batter seems too thick, add a splash of milk.
- Let the batter rest briefly for extra fluffiness.
- Use fresh butter for the best aroma.