



Long Livo

Fluffy Old Fashioned Pancakes – Quick Breakfast

10 min
Prep time

4
Servings

15 min
Cook time

Easy
Difficulty

25 min
Total time
American
Cuisine

Ingredients

Batter

- ☐ 1 ½ cups all-purpose flour
- ☐ 2 teaspoons baking powder
- ☐ ¼ teaspoon salt
- ☐ 2 tablespoons sugar
- ☐ 1 ¼ cups buttermilk
- ☐ 1 large egg
- ☐ 2 tablespoons melted butter
- ☐ ½ teaspoon vanilla extract

Instructions

- 1 In a large bowl, whisk together flour, baking powder, salt, and sugar. Whisk dry ingredients gently.
- 2 In another bowl, combine buttermilk, egg, melted butter, and vanilla. Mix until just blended.
- 3 Pour the wet mixture into the dry, stirring lightly. A few lumps are fine; over-mixing can make the pancakes tough.
- 4 Let the batter rest for 5 minutes while the skillet heats over medium-low. Rest batter.
- 5 Lightly grease the skillet with butter or oil. Scoop ¼-cup portions of batter onto the pan; watch for bubbles forming on the surface.
- 6 Flip when bubbles burst and edges look set, about 2-3 minutes. Cook the other side until golden brown.
- 7 Transfer cooked pancakes to a warm plate. Keep them covered or in a low oven while you finish the batch.
- 8 Serve immediately with butter, maple syrup, fresh berries, or a dusting of powdered sugar. Enjoy.

Nutrition per serving

210 kcal
Calories

6 g
Protein

27 g
Carbs

8 g
Fat

Tips & notes

- If the batter seems too thick, add a splash of milk to reach a pourable consistency.
- For extra flavor, fold in a handful of blueberries or sliced bananas after step 5.
- Keep the heat moderate; high heat can brown the outside before the inside cooks through.