



Long Livo

Fluffy Pancake Recipe

A step-by-step guide to airy, buttery pancakes that feel like a warm hug on a plate.

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
- ☐ 3 tbsp sugar
- ☐ 2 tsp baking powder
- ☐ ½ tsp salt
- ☐ 1 cup cold milk
- ☐ 1 large egg

- ☐ 2 tbsp melted butter

- ☐ 1 tsp vanilla extract

Optional Toppings

- ☐ Maple syrup
- ☐ Fresh berries
- ☐ Powdered sugar
- ☐ Whipped cream

Instructions

- 1** In a large bowl, whisk together flour, sugar, baking powder, and salt. I like to sift them first, it feels gentle and keeps the batter light.
- 2** In another bowl, beat the egg with milk, melted butter, and vanilla. The mixture should look smooth, a little glossy, like a calm pond.
- 3** Make a fluffy pancakes pour, gently fold the wet ingredients into the dry until just combined. A few lumps are okay; over-mixing steals the fluff.
- 4** Let the batter rest 5-10 minutes while you heat a non-stick skillet over medium heat. Add a small pat of butter; when it foams, ladle about ¼ cup batter per pancake.
- 5** Cook until bubbles appear on the surface and edges look set, then flip and cook another 1-2 minutes until golden. I often hear a soft “sizzle” that signals it’s ready.
- 6** Serve immediately with your favorite toppings. A drizzle of syrup, a handful of berries, or just a dusting of powdered sugar works wonderfully.

Nutrition per serving

210 kcal

Calories

5 g

Protein

27 g

Carbs

8 g

Fat

Tips & notes

- If batter seems too thick, add a splash more milk; if too thin, sprinkle a little flour.
- For extra rise, separate the egg white, beat stiff peaks, and fold gently into the batter.
- Keep the skillet temperature consistent; too hot will burn the outside before the inside cooks.