



Long Livo

Fluffy Pancakes – Best Ever Breakfast Recipe

15 min

Prep time

4

Servings

20 min

Cook time

Easy

Difficulty

35 min

Total time

American

Cuisine

Ingredients

Batter

- ☐ 1 1/2 cups all-purpose flour
- ☐ 2 tbsp granulated sugar
- ☐ 2 tsp baking powder
- ☐ 1/2 tsp baking soda
- ☐ 1/4 tsp salt
- ☐ 1 1/4 cups buttermilk

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

To Serve

- ☐ Maple syrup
- ☐ Fresh berries
- ☐ Optional: whipped butter

Instructions

- 1** In a large bowl, whisk together flour, sugar, baking powder, baking soda, and salt; set aside.
- 2** In another bowl, combine buttermilk, eggs, melted butter, vanilla, and lemon juice; whisk until just blended.
- 3** Pour the wet mixture into the dry ingredients, stirring gently until lumps remain; let the batter rest five minutes.
- 4** Heat a non-stick skillet over medium-low heat, melt a dab of butter, and pour 1/4 cup batter for each pancake; wait for bubbles, then flip and cook until golden.
- 5** Transfer cooked pancakes to a warm oven while you finish the batch; serve stacked with butter and maple syrup.

Nutrition per serving

210 kcal

Calories

6 g

Protein

28 g

Carbs

8 g

Fat

Tips & notes

- Do not over-mix—lumps are okay and help keep pancakes fluffy.
- If the batter seems too thick, add a splash of milk; if too thin, sprinkle a bit more flour.
- For an extra golden edge, lightly dust the skillet with a pinch of sugar before cooking.