



Long Livo

# Fluffy Pancakes – Easy Breakfast Treat

**15 min**

Prep time

**4**

Servings

**15 min**

Cook time

**Easy**

Difficulty

**30 min**

Total time

**American**

Cuisine

## Ingredients

### Batter

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

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

### Topping

- ☐ 2 tbsp butter, melted
- ☐ Maple syrup to taste
- ☐ Fresh berries (optional)

## Instructions

- 1 In a bowl, whisk together flour, baking powder, baking soda, salt, and sugar.
- 2 In another bowl, combine buttermilk, egg, melted butter, and lemon zest; whisk gently.
- 3 Pour the wet mixture into the dry, stirring just until streaks disappear; let rest 5 minutes.
- 4 Heat a non-stick skillet over medium-low, brush with a thin layer of butter; pour ¼ cup batter per pancake.
- 5 Cook until bubbles form and edges look set, then flip and cook another 1-2 minutes until golden.
- 6 Stack pancakes, drizzle melted butter and maple syrup, and serve immediately.

## Nutrition per serving

**320 kcal**

Calories

**8 g**

Protein

**40 g**

Carbs

**12 g**

Fat

### Tips & notes

- Do not over-mix; a few lumps are fine.
- If the batter seems too thick, add a splash of milk.
- For extra fluff, fold in whipped egg whites gently before cooking.