



Long Livo

Fluffy Pancakes From Scratch

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 tablespoons sugar
- ☐ 1 teaspoon baking soda
- ☐ ½ teaspoon salt

- ☐ 1 ½ cups buttermilk
- ☐ 1 large egg, lightly beaten
- ☐ 2 tablespoons melted butter
- ☐ ½ teaspoon vanilla extract

Cooking

- ☐ 2 tablespoons butter or oil for the skillet

Instructions

- 1** In a bowl, whisk together flour, sugar, baking soda, and salt; fluffy pancake base is ready.
- 2** In another bowl, combine buttermilk, beaten egg, melted butter, and vanilla; the mixture sighs with a gentle aroma.
- 3** Make a well in the dry ingredients and pour in the wet mixture; stir just until combined—lumps are okay.
- 4** Let the batter rest for 5 minutes while the kitchen warms; this breathes life into the batter.
- 5** Heat a skillet over medium heat, add a dab of butter; once foamy, ladle ¼-cup of batter per pancake.
- 6** Cook until bubbles form on top and edges look set, then flip and cook another 1-2 minutes; buttermilk pancakes achieve that golden hue.
- 7** Transfer finished pancakes to a warm oven (200°F) while you finish the batch; keep them soft and fluffy.

Nutrition per serving

220 kcal

Calories

6 g

Protein

28 g

Carbs

8 g

Fat

Tips & notes

- Do not over-mix the batter; over-mixing creates gluten and makes pancakes tough.
- If the batter seems too thick, thin with a splash of milk; if too runny, add a bit more flour.
- Serve immediately for the best texture; leftover pancakes reheat well in a toaster.