



Long Livo

Fluffy Pancakes – Perfect for Brunch

10 min

Prep time

4

Servings

15 min

Cook time

Easy

Difficulty

25 min

Total time

American

Cuisine

Ingredients

Main Ingredients

- ☐ 1 ½ cups all-purpose flour
- ☐ 2 teaspoons baking powder
- ☐ 2 tablespoons sugar
- ☐ ¼ teaspoon salt
- ☐ 1 ¼ cups milk

- ☐ 1 large egg
- ☐ 2 tablespoons melted butter
- ☐ ½ teaspoon vanilla extract

Optional Add-Ins

- ☐ ½ cup fresh blueberries
- ☐ 1 tablespoon chocolate chips
- ☐ Zest of one lemon

Instructions

- 1** In a bowl, whisk together flour, baking powder, sugar, and salt; I often remember the gentle rustle of the spoon and the way the dry mix settles like soft snow.
- 2** In another bowl, beat the egg, then stir in milk, melted butter, and vanilla; the mixture turns a warm, creamy hue, and the kitchen fills with a faint sweet scent.
- 3** Pour the wet mixture into the dry, folding gently until just combined; a few lumps are fine—this keeps the batter airy. Let it rest for 5 minutes while you preheat the skillet.
- 4** Heat a non-stick skillet over medium heat, brush with a little butter, and ladle about ¼ cup batter per pancake. Watch for bubbles forming on top, then flip carefully.
- 5** Cook until both sides are golden; serve hot with butter, maple syrup, or your favorite topping. For a twist, try the old fashioned pancakes link for inspiration.

Nutrition per serving

210 kcal

Calories

6 g

Protein

30 g

Carbs

6 g

Fat

Tips & notes

- If the batter seems too thick, add a splash more milk; if too runny, sprinkle a bit more flour.
- Keep the batter at room temperature for best rise.
- Experiment with a pinch of cinnamon for a warm spice note.