



Long Livo

Homemade Pancakes Recipe – Easy Scratch Version

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 tbsp granulated sugar
- ☐ 1 tsp baking soda
- ☐ ¼ tsp salt
- ☐ 1 ¼ cups buttermilk

- ☐ 1 large egg, at room temperature
- ☐ 3 tbsp melted unsalted butter
- ☐ 1 tsp vanilla extract

Optional Mix-ins

- ☐ ½ cup fresh blueberries
- ☐ ½ cup chocolate chips

Instructions

- 1** In a large bowl whisk together flour, sugar, baking soda, and salt; set aside.
- 2** In another bowl, whisk the buttermilk, egg, melted butter, and vanilla until smooth.
- 3** Make a well in the dry ingredients and pour in the wet mixture; stir gently until just combined – a few lumps are fine.
- 4** Let the batter rest 5 minutes while you preheat a non-stick skillet over medium heat.
- 5** Lightly butter the skillet, pour ¼-cup of batter for each pancake, sprinkle optional mix-ins if desired, cook until bubbles appear and edges set, then flip and cook another 1-2 minutes until golden.

Nutrition per serving

210 kcal
Calories

6 g
Protein

28 g
Carbs

8 g
Fat

Tips & notes

- If the batter seems too thick, thin with a splash of milk.
- For extra fluffiness, separate the egg and fold in the beaten whites at the end.
- Serve with real maple syrup, fresh berries, or a dusting of powdered sugar.