



Long Livo

Old Fashioned Buttermilk Pancakes

15 min

Prep time

4

Servings

20 min

Cook time

Easy

Difficulty

35 min

Total time

American

Cuisine

Ingredients

Main Ingredients

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

- ☐ 2 large eggs
- ☐ 4 tbsp unsalted butter, melted
- ☐ 1 tsp vanilla extract

Optional Add-Ins

- ☐ 1/2 cup fresh blueberries
- ☐ 1/4 cup chocolate chips
- ☐ Zest of 1 lemon

Instructions

- 1** In a large bowl, whisk together flour, sugar, baking powder, baking soda, and salt; set aside.
- 2** In another bowl, beat the eggs, then stir in buttermilk, melted butter, and vanilla until smooth.
- 3** Pour the wet mixture into the dry ingredients; fold gently until just combined. fluffy pancakes may still have small lumps.
- 4** Heat a lightly oiled griddle or skillet over medium-high heat. Scoop 1/4 cup batter per pancake; cook until bubbles form on the surface, about 2 minutes.
- 5** Flip and cook another 1-2 minutes until golden. Keep warm while you finish the batter.
- 6** Serve stacked with butter, maple syrup, and any optional add-ins you like.

Nutrition per serving

320 kcal

Calories

9 g

Protein

45 g

Carbs

10 g

Fat

Tips & notes

- Do not over-mix; a few streaks of flour are fine.
- If the batter feels too thick, add a splash of milk.
- For extra crispness, dust the first side with a thin layer of flour.