



Long Livo

Old-Fashioned Pancakes Recipe

15 min

Prep time

4

Servings

20 min

Cook time

Easy

Difficulty

35 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 cup buttermilk

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

To Serve

- ☐ Maple syrup
- ☐ Unsalted butter, melted
- ☐ Fresh berries (optional)

Instructions

- 1** In a bowl, whisk together flour, sugar, baking soda, and salt. classic breakfast pancakes recipe.
- 2** In another bowl, combine buttermilk, egg, melted butter, and lemon juice. Let it sit for a minute; the acidity will react with the soda.
- 3** Pour the wet mixture into the dry, stirring gently until just combined. A few lumps are fine – over-mixing makes tough pancakes.
- 4** Heat a lightly oiled skillet over medium heat. Drop ¼-cup batter for each pancake; when bubbles form and the edges look set, flip and cook another 1-2 minutes until golden.
- 5** Keep finished pancakes warm in a low oven while you finish the batch. Serve stacked with butter and maple syrup, and perhaps a handful of fresh berries.

Nutrition per serving

250 kcal

Calories

6 g

Protein

35 g

Carbs

8 g

Fat

Tips & notes

- If the batter feels too thick, add a splash of milk to reach a pourable consistency.
- For extra fluff, separate the egg; whisk the white to soft peaks and fold into the batter at the end.
- A pinch of cinnamon or vanilla extract can add a subtle flavor twist.