



Long Livo

Perfect Stack of 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
- ☐ 2 tsp baking powder
- ☐ ¼ tsp baking soda
- ☐ ½ tsp salt
- ☐ 1 cup buttermilk (or 1 cup milk + 1 tbsp lemon juice)
- ☐ 1 large egg, room temperature

- ☐ 2 tbsp melted butter, plus more for the pan
- ☐ 1 tsp vanilla extract
- ☐ Zest of ½ lemon

For Serving

- ☐ Maple syrup
- ☐ Fresh berries
- ☐ Powdered sugar
- ☐ Whipped cream (optional)

Instructions

- 1** In a bowl, whisk together flour, sugar, baking powder, baking soda, and salt; set aside.
- 2** In another bowl, combine buttermilk, egg, melted butter, vanilla, and lemon zest; stir until smooth.
- 3** Make a well in the dry ingredients and pour in the wet mixture; gently fold until just combined—lumps are fine.
- 4** Heat a non-stick skillet over medium heat, melt a thin pat of butter, and ladle ¼-cup portions of batter; cook until bubbles form and edges look set, then flip and cook another 1-2 minutes.
- 5** Stack the pancakes on a warmed plate, drizzle with maple syrup, and sprinkle with berries or powdered sugar.

Nutrition per serving

210 kcal

Calories

6 g

Protein

28 g

Carbs

8 g

Fat

Tips & notes

- Let the batter rest for 5 minutes; this helps the leavening agents work.
- If the batter seems too thick, add a splash of milk; if too runny, add a little more flour.
- For extra fluff, separate the egg white, beat to soft peaks, and fold into the batter at the end.