



Long Livo

Spanish Churro Pancakes – Fluffy Breakfast Treat

15 min

Prep time

4

Servings

20 min

Cook time

Easy

Difficulty

35 min

Total time

Spanish

Cuisine

Ingredients

Batter

- ☐ 1½ cups all-purpose flour
- ☐ 2 tbsp granulated sugar
- ☐ 2 tsp baking powder
- ☐ ½ tsp salt
- ☐ 1 tsp ground cinnamon
- ☐ 1 cup buttermilk
- ☐ 2 large eggs

- ☐ 2 tbsp melted butter

- ☐ 1 tsp vanilla extract

- ☐ Zest of 1 lemon

Cinnamon Sugar

- ☐ ¼ cup granulated sugar

- ☐ 1 tbsp ground cinnamon

To Serve

- ☐ Pure maple syrup

- ☐ Extra cinnamon sugar for dusting

Instructions

- 1** In a large bowl whisk together flour, sugar, baking powder, salt, and cinnamon; set aside.
- 2** In another bowl, beat the eggs, then whisk in buttermilk, melted butter, vanilla, and lemon zest.
- 3** Pour the wet mixture into the dry ingredients, stirring just until combined – a few lumps are fine. Let the batter rest for 5 minutes.
- 4** Heat a non-stick skillet over medium-low heat and lightly butter it. Scoop ¼-cup portions, cooking until bubbles form on top, then flip and cook another 2 minutes.
- 5** Mix the cinnamon sugar together; dust each pancake while still warm and drizzle with maple syrup.

Nutrition per serving

320 kcal

Calories

9 g

Protein

44 g

Carbs

11 g

Fat

Tips & notes

- If the batter seems thick, add a splash of milk to loosen.
- For extra crunch, press a pinch of cinnamon sugar onto the top of each pancake just before flipping.
- Feel free to add a handful of chopped toasted walnuts for texture.