



Long Livo

Yogurt Pancakes – Quick & Fluffy Breakfast

10 min

Prep time

4

Servings

15 min

Cook time

Easy

Difficulty

25 min

Total time

American

Cuisine

Ingredients

Batter

- ☐ 1 cup Greek yogurt (full-fat)
- ☐ 2 large eggs
- ☐ 1 cup all-purpose flour
- ☐ 2 tsp baking powder
- ☐ 2 tbsp honey or maple syrup
- ☐ 1 tsp vanilla extract
- ☐ 1 tsp lemon zest
- ☐ Pinch of salt
- ☐ Butter or oil for cooking

Instructions

- 1 In a bowl, whisk together the yogurt and eggs until smooth; the mixture will look slightly thick and fragrant.
- 2 In another bowl, combine flour, baking powder, salt, and lemon zest; stir gently to distribute evenly.
- 3 Add the dry ingredients to the wet, then fold in honey and vanilla; brownies are a reminder that a little sweet can brighten the day.
- 4 Let the batter rest for five minutes while you preheat a non-stick skillet over medium-low heat and melt a dab of butter.
- 5 Pour 1/4 cup batter per pancake; cook until bubbles form on the surface, then flip and cook another minute until golden. Serve warm with your favorite toppings.

Nutrition per serving

210 kcal

Calories

9 g

Protein

24 g

Carbs

8 g

Fat

Tips & notes

- If the batter feels too thick, thin with a splash of milk or water.
- Do not over-mix; a few small lumps are fine.
- For extra fluff, fold in a pinch of beaten egg whites at the end.