

Long Livo

Buttermilk Pancakes – Fluffy Quick Breakfast

10 min Prep time	**15 min** Cook time	**25 min** Total time
4 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Batter

- [ ] 1 ½ cups all-purpose flour
- [ ] 2 tbsp sugar
- [ ] 1 tsp baking powder
- [ ] ½ tsp baking soda
- [ ] ¼ tsp salt
- [ ] 1 ¼ cups buttermilk
- [ ] 1 large egg
- [ ] 2 tbsp melted butter, plus extra for cooking
- [ ] 1 tsp vanilla extract

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, and vanilla; whisk until smooth.
3. Pour the wet mixture into the dry ingredients and stir gently—lumps are fine. Let the batter rest for 5 minutes.
4. Heat a lightly buttered skillet over medium-low heat. Pour ¼ cup batter for each pancake; wait for bubbles, then flip and cook until golden.
5. Stack the pancakes, top with a pat of butter, and drizzle with maple syrup. Serve warm.

Nutrition per serving

320 kcal	9 g	45 g	9 g
Calories	Protein	Carbs	Fat

Tips & notes

- Too much mixing can develop gluten, making pancakes tough.
- If the batter is too thick, add a splash of milk.
- For extra fluffiness, separate the egg and whip the whites before folding in.