

Long Livo

Delicious Easy Pancake Recipe

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

Ingredients

Batter

- [ ] 1 cup all-purpose flour
- [ ] 2 tsp baking powder
- [ ] 1/2 tsp salt
- [ ] 1 tbsp sugar
- [ ] 1 cup milk
- [ ] 1 large egg
- [ ] 2 tbsp melted butter

For Serving

- [ ] Maple syrup
- [ ] Fresh berries
- [ ] Powdered sugar (optional)

Instructions

1. In a bowl, whisk together flour, baking powder, salt, and sugar. healthy fluffy pancakes start with a dry mix.
2. In another bowl, beat the egg, then stir in milk and melted butter; let it rest a moment.
3. Pour the wet mixture into the dry ingredients, folding gently until just combined—lumps are fine.
4. Heat a skillet over medium-low heat, brush with a little butter. Ladle 1/4 cup batter per pancake; watch bubbles form, then flip.
5. Serve hot, drizzled with maple syrup and sprinkled with berries. For a twist, try chocolate pancakes.

Nutrition per serving

220 kcal	6 g	28 g	8 g
Calories	Protein	Carbs	Fat

Tips & notes

- Do not overmix; a few streaks of flour are okay.
- If batter seems thick, add a splash of milk.
- Keep the skillet at a steady temperature to avoid uneven browning.