

Choco Fever Dream

American Pancake Recipe – Simple Breakfast Delight

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

Ingredients

Batter

- [ ] 1 1/2 cups all-purpose flour
- [ ] 2 tbsp sugar
- [ ] 1 tsp baking powder
- [ ] 1/2 tsp baking soda
- [ ] 1/4 tsp salt
- [ ] 1 cup buttermilk
- [ ] 2 large eggs, room temperature
- [ ] 2 tbsp melted butter
- [ ] 1 tsp vanilla extract
- [ ] 1 tsp lemon zest (optional)

For Serving

- [ ] Unsalted butter, melted
- [ ] Pure maple syrup
- [ ] Fresh berries or sliced bananas

Instructions

1. In a large bowl whisk together flour, sugar, baking powder, baking soda, and salt.
2. In another bowl, combine buttermilk, eggs, melted butter, vanilla, and lemon zest; beat briefly.
3. Pour the wet mixture into the dry ingredients; fold until just combined—lumps are fine.
4. Let the batter rest five minutes while you preheat a non-stick skillet over medium heat.
5. Lightly grease the skillet with butter, pour 1/4 cup batter per pancake; cook until bubbles form and edges look set, then flip and cook 1-2 minutes more.
6. Stack pancakes on a warm plate, drizzle melted butter and maple syrup, and serve immediately.

Nutrition per serving

250 kcal	7 g	34 g	9 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the batter seems too thick, add a splash of milk to reach a pourable consistency.
- For extra fluff, separate the eggs and fold in beaten egg whites at the end.
- Keep the skillet temperature moderate; too hot will brown the outside before the interior sets.