Choco Fever Dream

American Pancakes - Fluffy Breakfast Favorite

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

Ingredients

Main Ingredients

- [ ] 1 ½ cups all-purpose flour
- [ ] 2 tbsp granulated sugar
- [ ] 1 tsp baking soda
- [ ] ¼ tsp salt
- [ ] 1 cup buttermilk
- [ ] 1 large egg
- [ ] 2 tbsp melted butter
- [ ] 1 tsp vanilla extract
- [ ] 1 tbsp lemon juice

For the Topping

- [ ] Pure maple syrup
- [ ] Butter, melted
- [ ] Fresh berries (optional)

Instructions

1. In a bowl, whisk together flour, sugar, baking soda, and salt; simple breakfast mix stays dry.
2. In another bowl, combine buttermilk, egg, melted butter, vanilla, and lemon juice; let a gentle scent of citrus rise.
3. Pour the wet mixture into the dry, stir lightly until just combined—lumps are okay. Breakfast brunch tip: rest batter 5 minutes.
4. Heat a lightly oiled griddle over medium heat; scoop ¼-cup batter for each pancake. Watch bubbles appear, then flip gently.
5. Serve warm, drizzled with butter and maple syrup, and enjoy the soft, fluffy stack. Quick easy delight.

Nutrition per serving

210 kcal	5 g	28 g	8 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the batter seems thick, add a splash of milk to loosen.
- Do not over-mix; it can make pancakes tough.
- For extra golden edges, melt a little butter in the pan before each batch.