

Choco Fever Dream

Buttermilk Pancakes Recipe

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 granulated sugar
- [ ] 1 tsp baking powder
- [ ] ½ tsp baking soda
- [ ] ¼ tsp salt
- [ ] 1 cup buttermilk
- [ ] 1 large egg, lightly beaten
- [ ] 2 tbsp melted butter, cooled
- [ ] ½ tsp vanilla extract

Optional Add-ins

- [ ] ½ cup fresh blueberries
- [ ] ¼ cup chocolate chips
- [ ] Zest of one lemon

Instructions

1. In a large bowl, whisk together flour, sugar, baking powder, baking soda, and salt. I usually pause here, feeling the fine powder slip through my fingers.
2. In another bowl, combine buttermilk, egg, melted butter, and vanilla. Let the mixture sit for a moment; the scent of vanilla fills the air.
3. Pour the wet ingredients into the dry, stirring gently until just combined. A few lumps are fine—over-mixing would make the pancakes dense.
4. Heat a lightly oiled skillet over medium-low heat. For a fluffy pancake classic, pour ¼ cup batter for each. When bubbles appear and edges look set, flip gently; cook 1-2 minutes more.
5. Keep the cooked pancakes warm in a low oven while you finish the batch. Serve stacked with butter and maple syrup.

Nutrition per serving

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

Tips & notes

- Let batter rest for a few minutes to improve fluffiness.
- If the batter seems too thick, add a splash of milk.
- For extra golden edges, butter the skillet lightly between batches.