

Choco Fever Dream

Coffee Pancakes Recipe

A cozy brunch classic, coffee pancakes blend rich coffee flavor with airy texture for a comforting start to the day.

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

Ingredients

Main Ingredients

- [ ] 1 ½ cups all-purpose flour
- [ ] 2 tbsp cocoa powder (optional)
- [ ] 2 tbsp sugar
- [ ] 1 tsp baking powder
- [ ] ½ tsp baking soda
- [ ] ¼ tsp salt
- [ ] 1 cup buttermilk (or milk)
- [ ] ½ cup strong brewed coffee, cooled
- [ ] 2 large eggs
- [ ] 2 tbsp melted butter
- [ ] 1 tsp vanilla extract

For Serving

- [ ] Maple syrup
- [ ] Powdered sugar
- [ ] Extra butter

Instructions

1. In a large bowl whisk together flour, cocoa powder, sugar, baking powder, baking soda, and salt; I like to let the smell of cocoa drift in the air.
2. In another bowl combine buttermilk, cooled coffee, melted butter, eggs, and vanilla; the mixture looks dark and inviting, so I pause to enjoy the aroma.
3. Make a well in the dry ingredients and gently pour in the wet mixture; stir just until combined – a few lumps are fine, don’t overmix.
4. Let the batter rest for 2-3 minutes while you heat a lightly greased skillet over medium-low heat; this rest gives the pancakes extra fluff.
5. Pour ¼ cup batter per pancake, cook until bubbles form on the surface, then flip and cook another 1-2 minutes until golden; serve warm with maple syrup and a dusting of powdered sugar.

Nutrition per serving

320 kcal	9 g	45 g	10 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the batter seems too thick, thin with a splash of milk.
- For extra coffee punch, add a teaspoon of instant espresso powder.
- Use a non-stick pan or a well-seasoned cast-iron skillet for the best edge.