

Choco Fever Dream

Cyril Lignac Pancakes – Easy Breakfast Recipe

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

Ingredients

Batter

- [ ] 1 ½ cups all-purpose flour
- [ ] 2 tbsp granulated sugar
- [ ] 1 tsp baking powder
- [ ] ¼ tsp baking soda
- [ ] ¼ tsp salt
- [ ] 1 cup buttermilk
- [ ] 2 large eggs, room temperature
- [ ] 2 tbsp melted butter, plus extra for cooking
- [ ] 1 tsp vanilla extract
- [ ] ½ tsp lemon zest

To Serve

- [ ] Fresh berries
- [ ] Maple syrup
- [ ] Powdered sugar

Instructions

1. In a bowl, whisk together flour, sugar, baking powder, baking soda, and salt; set aside.
2. In another bowl, combine buttermilk, eggs, melted butter, vanilla, and lemon zest; whisk until smooth.
3. Pour the wet mixture into the dry ingredients, stirring gently until just combined; a few lumps are fine. Let the batter rest for 5–10 minutes.
4. Heat a non-stick skillet over medium heat, add a small knob of butter. When foamy, ladle ¼ cup batter per pancake; cook until bubbles form on top, then flip and cook 1-2 minutes more until golden.
5. Stack pancakes, keep warm, and serve with berries, maple syrup, and a sprinkle of powdered sugar.

Nutrition per serving

320 kcal	9 g	38 g	12 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the batter seems too thick, add a splash of milk; if too thin, sprinkle a bit more flour.
- For extra flavor, fold in a handful of blueberries just before flipping.
- The batter can be frozen in portions; thaw before cooking for a quick breakfast.