

Choco Fever Dream

Early Sunrise Pancakes

A bright, fluffy breakfast treat that feels like sunrise on a plate.

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
- [ ] 3 tbsp granulated sugar
- [ ] 1 tbsp baking powder
- [ ] ¼ tsp salt

For the Batter

- [ ] 1 ¼ cups buttermilk
- [ ] 2 large eggs
- [ ] 3 tbsp melted butter
- [ ] 1 tsp vanilla extract
- [ ] 1 tsp lemon zest

For the Topping

- [ ] 2 tbsp butter, melted
- [ ] Maple syrup, to serve
- [ ] Fresh berries, optional

Instructions

1. In a large bowl whisk together flour, sugar, baking powder, and salt; set aside.
2. In another bowl, beat the eggs, then stir in buttermilk, melted butter, vanilla, and lemon zest until combined.
3. Pour the wet mixture into the dry ingredients, stirring gently until just combined; a few lumps are okay.
4. Let the batter rest for five minutes while you preheat a lightly greased skillet over medium heat.
5. Spoon ¼-cup portions onto the skillet; watch for bubbles, then flip and cook another 1-2 minutes until golden. Serve warm with butter and maple syrup.

Nutrition per serving

310 kcal	9 g	42 g	11 g
Calories	Protein	Carbs	Fat

Tips & notes

- For extra fluff, fold in a tablespoon of whipped cream before cooking.
- If the batter seems too thick, thin with a splash of milk.
- Keep the skillet temperature steady; too hot will brown the outside before the inside sets.