

Choco Fever Dream

Fluffiest Pancakes – Ready in 5 Minutes

5 min Prep time	**5 min** Cook time	**10 min** Total time
4 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Batter

- [ ] 1 ½ cups all-purpose flour
- [ ] 2 tsp baking powder (fresh)
- [ ] ¼ tsp salt
- [ ] 1 tbsp sugar
- [ ] 1 cup buttermilk
- [ ] 1 large egg, separated
- [ ] 2 tbsp melted butter
- [ ] ½ tsp vanilla extract
- [ ] Zest of ½ lemon

To Serve

- [ ] Maple syrup
- [ ] Unsalted butter
- [ ] Fresh berries (optional)

Instructions

1. In a bowl sift flour, baking powder, salt, and sugar together; set aside.
2. In another bowl whisk the egg yolk with buttermilk, melted butter, vanilla, and lemon zest.
3. Combine wet and dry mixes gently; a few lumps are fine. Let the batter rest for 30 seconds.
4. Beat the egg white until soft peaks form, then fold it into the batter, turning slowly to keep the air.
5. Heat a non-stick skillet over medium-low, brush with a little butter. Pour ¼-cup portions; watch bubbles appear before flipping.
6. Cook the other side until golden, then keep warm in a low oven while you finish the batch.

Nutrition per serving

320 kcal	8 g	45 g	10 g
Calories	Protein	Carbs	Fat

Tips & notes

- Do not over-mix; the batter should be slightly lumpy.
- Fresh baking powder ensures maximum rise.
- If the batter seems too thick, add a splash of milk.