

Choco Fever Dream

Fluffy Pancake Recipe

A step-by-step guide to airy, buttery pancakes that feel like a warm hug on a plate.

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
- [ ] 3 tbsp sugar
- [ ] 2 tsp baking powder
- [ ] ½ tsp salt
- [ ] 1 cup cold milk
- [ ] 1 large egg
- [ ] 2 tbsp melted butter
- [ ] 1 tsp vanilla extract

Optional Toppings

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

Instructions

1. In a large bowl, whisk together flour, sugar, baking powder, and salt. I like to sift them first, it feels gentle and keeps the batter light.
2. In another bowl, beat the egg with milk, melted butter, and vanilla. The mixture should look smooth, a little glossy, like a calm pond.
3. Make a fluffy pancakes pour, gently fold the wet ingredients into the dry until just combined. A few lumps are okay; over-mixing steals the fluff.
4. Let the batter rest 5-10 minutes while you heat a non-stick skillet over medium heat. Add a small pat of butter; when it foams, ladle about ¼ cup batter per pancake.
5. Cook until bubbles appear on the surface and edges look set, then flip and cook another 1-2 minutes until golden. I often hear a soft “sizzle” that signals it’s ready.
6. Serve immediately with your favorite toppings. A drizzle of syrup, a handful of berries, or just a dusting of powdered sugar works wonderfully.

Nutrition per serving

210 kcal	5 g	27 g	8 g
Calories	Protein	Carbs	Fat

Tips & notes

- If batter seems too thick, add a splash more milk; if too thin, sprinkle a little flour.
- For extra rise, separate the egg white, beat stiff peaks, and fold gently into the batter.
- Keep the skillet temperature consistent; too hot will burn the outside before the inside cooks.