

Choco Fever Dream

Homemade Pancakes Recipe – Easy Scratch Version

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
- [ ] 2 tbsp granulated sugar
- [ ] 1 tsp baking soda
- [ ] ¼ tsp salt
- [ ] 1 ¼ cups buttermilk
- [ ] 1 large egg, at room temperature
- [ ] 3 tbsp melted unsalted butter
- [ ] 1 tsp vanilla extract

Optional Mix-ins

- [ ] ½ cup fresh blueberries
- [ ] ½ cup chocolate chips

Instructions

1. In a large bowl whisk together flour, sugar, baking soda, and salt; set aside.
2. In another bowl, whisk the buttermilk, egg, melted butter, and vanilla until smooth.
3. Make a well in the dry ingredients and pour in the wet mixture; stir gently until just combined – a few lumps are fine.
4. Let the batter rest 5 minutes while you preheat a non-stick skillet over medium heat.
5. Lightly butter the skillet, pour ¼-cup of batter for each pancake, sprinkle optional mix-ins if desired, cook until bubbles appear and edges set, then flip and cook another 1-2 minutes until golden.

Nutrition per serving

210 kcal	6 g	28 g	8 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the batter seems too thick, thin with a splash of milk.
- For extra fluffiness, separate the egg and fold in the beaten whites at the end.
- Serve with real maple syrup, fresh berries, or a dusting of powdered sugar.