

Choco Fever Dream

Old Fashioned Buttermilk Pancakes

15 min Prep time	**20 min** Cook time	**35 min** Total time
4 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 2 cups all-purpose flour
- [ ] 2 tbsp granulated sugar
- [ ] 2 tsp baking powder
- [ ] 1 tsp baking soda
- [ ] 1/2 tsp salt
- [ ] 2 cups buttermilk
- [ ] 2 large eggs
- [ ] 4 tbsp unsalted butter, melted
- [ ] 1 tsp vanilla extract

Optional Add-Ins

- [ ] 1/2 cup fresh blueberries
- [ ] 1/4 cup chocolate chips
- [ ] Zest of 1 lemon

Instructions

1. In a large bowl, whisk together flour, sugar, baking powder, baking soda, and salt; set aside.
2. In another bowl, beat the eggs, then stir in buttermilk, melted butter, and vanilla until smooth.
3. Pour the wet mixture into the dry ingredients; fold gently until just combined. fluffy pancakes may still have small lumps.
4. Heat a lightly oiled griddle or skillet over medium-high heat. Scoop 1/4 cup batter per pancake; cook until bubbles form on the surface, about 2 minutes.
5. Flip and cook another 1-2 minutes until golden. Keep warm while you finish the batter.
6. Serve stacked with butter, maple syrup, and any optional add-ins you like.

Nutrition per serving

320 kcal	9 g	45 g	10 g
Calories	Protein	Carbs	Fat

Tips & notes

- Do not over-mix; a few streaks of flour are fine.
- If the batter feels too thick, add a splash of milk.
- For extra crispness, dust the first side with a thin layer of flour.