

Choco Fever Dream

Perfect Stack of Pancakes Recipe

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

Ingredients

Batter

- [ ] 1 ½ cups all-purpose flour
- [ ] 2 tbsp granulated sugar
- [ ] 2 tsp baking powder
- [ ] ¼ tsp baking soda
- [ ] ½ tsp salt
- [ ] 1 cup buttermilk (or 1 cup milk + 1 tbsp lemon juice)
- [ ] 1 large egg, room temperature
- [ ] 2 tbsp melted butter, plus more for the pan
- [ ] 1 tsp vanilla extract
- [ ] Zest of ½ lemon

For Serving

- [ ] Maple syrup
- [ ] Fresh berries
- [ ] Powdered sugar
- [ ] Whipped cream (optional)

Instructions

1. In a bowl, whisk together flour, sugar, baking powder, baking soda, and salt; set aside.
2. In another bowl, combine buttermilk, egg, melted butter, vanilla, and lemon zest; stir until smooth.
3. Make a well in the dry ingredients and pour in the wet mixture; gently fold until just combined—lumps are fine.
4. Heat a non-stick skillet over medium heat, melt a thin pat of butter, and ladle ¼-cup portions of batter; cook until bubbles form and edges look set, then flip and cook another 1-2 minutes.
5. Stack the pancakes on a warmed plate, drizzle with maple syrup, and sprinkle with berries or powdered sugar.

Nutrition per serving

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

Tips & notes

- Let the batter rest for 5 minutes; this helps the leavening agents work.
- If the batter seems too thick, add a splash of milk; if too runny, add a little more flour.
- For extra fluff, separate the egg white, beat to soft peaks, and fold into the batter at the end.