

Choco Fever Dream

Pfannkuchen With Natural Yogurt Recipe

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

Ingredients

Main Ingredients

- [ ] 1 cup all-purpose flour
- [ ] 1 cup natural plain yogurt
- [ ] 2 large eggs
- [ ] 2 tbsp granulated sugar
- [ ] 1 tsp baking powder
- [ ] 1/4 tsp salt
- [ ] 1 tsp lemon zest
- [ ] 2 tbsp melted butter, plus more for cooking

Optional Toppings

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

Instructions

1. In a large bowl whisk together flour, sugar, baking powder, and salt; set aside.
2. In another bowl, combine the yogurt, eggs, melted butter, and lemon zest; whisk until smooth.
3. Pour the wet mixture into the dry ingredients, stirring gently; a few lumps are fine. Let the batter rest for five minutes.
4. Heat a non-stick skillet over medium heat and add a small knob of butter; swirl to coat.
5. Spoon about 1/4 cup of batter onto the skillet; watch for bubbles forming on the surface, then flip gently and cook until golden.
6. Transfer cooked pancakes to a warm plate, keep covered, and repeat with remaining batter. Serve with your favorite toppings.

Nutrition per serving

310 kcal	12 g	32 g	14 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the batter is too thick, thin it with a splash of milk.
- Avoid over-mixing to keep the pancakes light.
- For extra flavor, add a pinch of vanilla extract to the batter.