

# Pancakes For One

Enjoy a stack of fluffy pancakes without the hassle of leftovers. This single serving recipe yields 2-3 perfectly cooked pancakes using pantry staples.

**Ready in 15 minutes!**



4.83 from 309 votes

Course: Breakfast   Cuisine: American   Diet: Vegetarian

Keyword: pancake recipe, pancakes, pancakes for one, short stack, small batch pancakes

Servings: 2 pancakes   Author: [Joanie Zisk](#)

## Equipment

- [10-inch skillet](#)

## Ingredients

- 1 cup all purpose flour
- 1 teaspoon baking powder
- ½ tablespoon sugar
- ¼ teaspoon salt
- 1 large egg
- ¾ cup milk
- ¼ teaspoon vanilla extract
- 1 tablespoon salted butter -melted, plus an additional tablespoon of butter to grease the pan.

## Instructions

1. Whisk the flour, baking powder, sugar, and salt together in a large bowl.
2. In a separate bowl, beat the egg, then add milk, vanilla, and melted butter; whisk these wet ingredients together.
3. Add the wet mixture to the dry ingredients, mixing until combined. Add extra milk gradually if the batter is too thick.
4. Heat butter in a large skillet or griddle over medium heat.
5. Pour about ¾ cup of batter onto the skillet for each pancake.
6. Cook the pancake until bubbles appear on the surface and the bottom is golden brown, about 3 minutes.
7. Flip the pancake with a spatula and cook for another minute on the other side.
8. Remove the cooked pancake from the skillet, place it on a plate, and continue with the remaining batter.
9. Serve the pancakes with your choice of toppings like butter, syrup, or fruit.

## Notes