

AI-01537 Homemade Pancake Recipe

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Here's a simple and fluffy homemade pancake recipe:

Ingredients:

- 1 ½ cups all-purpose flour
- 3 ½ teaspoons baking powder
- 1 tablespoon granulated sugar (optional for a hint of sweetness)
- ¼ teaspoon salt
- 1 ¼ cups milk (whole or any preferred type)
- 1 large egg
- 3 tablespoons unsalted butter, melted (plus more for cooking)
- 1 teaspoon vanilla extract (optional for flavor)

Instructions:

1. Mix Dry Ingredients:

In a large bowl, whisk together the flour, baking powder, sugar, and salt.

2. Mix Wet Ingredients:

In another bowl, whisk the milk, egg, melted butter, and vanilla extract until well combined.

3. Combine:

Pour the wet ingredients into the dry ingredients. Stir gently until just combined—it's okay if there are a few lumps. Overmixing can make the pancakes tough.

4. Rest the Batter:

Let the batter rest for 5-10 minutes. This helps the baking powder activate and results in fluffier pancakes.

5. Heat the Pan:

Heat a non-stick skillet or griddle over medium heat. Lightly grease with butter.

6. Cook the Pancakes:

Pour about $\frac{1}{4}$ cup of batter onto the pan for each pancake. Cook until bubbles form on the surface and the edges look set (about 2-3 minutes). Flip and cook the other side until golden brown (about 1-2 minutes).

7. Serve:

Serve warm with butter, maple syrup, fresh fruits, or your favorite toppings.

Tips for Extra Fluffiness:

- Don't overmix the batter—lumps are okay!
- Use buttermilk instead of regular milk for a tangy flavor and extra lift.
- Let the batter rest for a few minutes before cooking.

Would you like ideas for unique toppings or variations?