[Template:About](/wiki/Template:About" \o "Template:About) [Template:Redirect](/wiki/Template:Redirect) [Template:Pp-move-indef](/wiki/Template:Pp-move-indef) [Template:Use dmy dates](/wiki/Template:Use_dmy_dates) [Template:Infobox prepared food](/wiki/Template:Infobox_prepared_food) [thumb|Blueberry pancakes](/wiki/File:Blueberry_pancakes_(1).jpg) [thumb|](/wiki/File:Okonomiyaki_by_S_e_i_in_Osaka.jpg)[Okonomiyaki](/wiki/Okonomiyaki) is a Japanese [savoury](/wiki/Savoriness) pancake containing a variety of ingredients. [thumb|160px|](/wiki/File:Aebleskiver_at_Cal_Lutheran_Scandanavian_Festival.jpg)[Æbleskiver](/wiki/Æbleskiver) being prepared [thumb|](/wiki/File:Socca_a_Nice.jpg)[Socca](/wiki/Farinata) just coming out of the oven, in the old town of Nice, on the French Riviera [thumb|An automatic](/wiki/File:Pancake_machine_(3103888977).jpg) [pancake machine](/wiki/Pancake_machine)

A **pancake** is a flat cake, often thin, and round, prepared from a starch-based [batter](/wiki/Batter_(cooking)) that may also contain eggs, milk and butter and cooked on a hot surface such as a [griddle](/wiki/Griddle) or [frying pan](/wiki/Frying_pan), often with oil or butter. In Britain, pancakes are often [unleavened](/wiki/Leavening_agent), and resemble a [crêpe](/wiki/Crêpe).[[1]](#cite_note-1) In North America, a raising agent is used (typically [baking powder](/wiki/Baking_powder)). The American pancake is similar to a [Scotch pancake](/wiki/Scotch_pancake)[[1]](#cite_note-1) or [drop scone](/wiki/Drop_scone). Commercially prepared pancake mixes are produced in some countries.

They may be served at any time with a variety of toppings or fillings including jam, fruit, [syrup](/wiki/Syrup), chocolate chips, or meat. In America, they are typically considered to be a breakfast food. In Britain and the Commonwealth, they are associated with [Shrove Tuesday](/wiki/Shrove_Tuesday), commonly known as Pancake Day, when perishable ingredients had to be used up before the fasting period of [Lent](/wiki/Lent) began.

Archaeological evidence suggests that pancakes are probably the earliest and most widespread cereal food eaten in prehistoric societies.[[2]](#cite_note-2) The pancake's shape and structure varies worldwide. A crêpe is a thin [Breton](/wiki/Brittany) pancake cooked on one or both sides in a special pan or [crepe maker](/wiki/Crepe_maker) to achieve a lacelike network of fine bubbles. A well-known variation originating in Southeast Europe is [Palačinke](/wiki/Palačinke), a thin moist pancake fried on both sides and filled with jam, cheese cream, chocolate, or ground walnuts, but many other fillings, both sweet or savoury, can also be used.

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## History[[edit](/index.php?title=(none)&action=edit&section=1)]

The [Ancient Greeks](/wiki/Ancient_Greeks) made pancakes called τηγανίτης (*tēganitēs*), ταγηνίτης (*tagēnitēs*)[[3]](#cite_note-3) or ταγηνίας (*tagēnias*),[[4]](#cite_note-4) all words deriving from τάγηνον (*tagēnon*), "frying pan".[[5]](#cite_note-5) The earliest attested references on *tagenias* are in the works of the 5th century BC poets [Cratinus](/wiki/Cratinus)[[6]](#cite_note-6) and [Magnes](/wiki/Magnes_(comic_poet)).[[7]](#cite_note-7) Tagenites were made with wheat flour, olive oil, honey, and curdled milk, and were served for breakfast.[[8]](#cite_note-8)[[9]](#cite_note-9)[[10]](#cite_note-10) Another kind of pancake was σταιτίτης (*staititēs*), from σταίτινος (*staitinos*), "of flour or dough of spelt",[[11]](#cite_note-11) derived from σταῖς (*stais*), "flour of spelt".[[12]](#cite_note-12) [Athenaeus](/wiki/Athenaeus) mentions, in his [Deipnosophistae](/wiki/Deipnosophistae), *staititas* topped with honey, sesame, and cheese.[[13]](#cite_note-13)[[14]](#cite_note-14)[[15]](#cite_note-15) The [Middle English](/wiki/Middle_English) word *Pancake* appears in English in the 15th century.[[16]](#cite_note-16)[[17]](#cite_note-17) The Ancient Romans called their fried concoctions "alia dulcia," which was Latin for "other sweets". These were much different from what are known as pancakes today.[[18]](#cite_note-18)

## Regional varieties[[edit](/index.php?title=(none)&action=edit&section=2)]

[Template:See also](/wiki/Template:See_also)

### Africa[[edit](/index.php?title=(none)&action=edit&section=3)]

#### Horn of Africa[[edit](/index.php?title=(none)&action=edit&section=4)]

[thumb|right|This meal of *injera* and several kinds of *wat* or *tsebhi* (stew), is typical of](/wiki/File:Alicha_1.jpg) [Ethiopian](/wiki/Ethiopian_cuisine) and [Eritrean cuisine](/wiki/Eritrean_cuisine).

Pancakes in the [Horn of Africa](/wiki/Horn_of_Africa) ([Djibouti](/wiki/Djibouti), [Eritrea](/wiki/Eritrea), [Ethiopia](/wiki/Ethiopia) and [Somalia](/wiki/Somalia)) are known as [*injera*](/wiki/Injera) (sometimes [transliterated](/wiki/Transliteration) as *enjera*, *budenaa* ([Oromo](/wiki/Oromo_language)), or *canjeero* ([Somali](/wiki/Somali_language))). *Injera* is a yeast-risen [flatbread](/wiki/Flatbread) with a unique, slightly spongy texture. Traditionally, it is made out of [teff](/wiki/Eragrostis_tef) flour and is a national dish in Ethiopia and Eritrea. *Canjeero*, also known as *lahooh* or [*lahoh*](/wiki/Lahoh), is a similar kind of flatbread eaten in Somalia and [Yemen](/wiki/Yemen).

[thumb|left|](/wiki/File:LahohS.jpg)[*Lahoh*](/wiki/Lahoh) is a [staple](/wiki/Staple_food) in [Somalia](/wiki/Somalia), [Djibouti](/wiki/Djibouti) and [Yemen](/wiki/Yemen).

In Eritrea and Ethiopia, *injera* are usually served with one or more stews known as [*wat*](/wiki/Wat_(food)) or with salads (especially, for instance, during periods of [Ethiopian Orthodox](/wiki/Ethiopian_Orthodox_Tewahedo_Church) fasting) or with other injera (*injera firfir*). The right hand is used to tear small pieces from the *injera* to use to pick up and eat the stews or salads. The *injera* under these stews soaks up juices and flavours and, after the stews and salads are finished, is also consumed. *Injera* thus acts simultaneously as food, eating utensil and plate. When the "tablecloth" formed by the *injera* is finished, the meal is over.

[*Lahoh*](/wiki/Lahoh) is a pancake-like bread originating in Somalia, Djibouti and Yemen.[[19]](#cite_note-19)[[20]](#cite_note-20) It is often eaten along with [honey](/wiki/Honey), [ghee](/wiki/Ghee) and [tea](/wiki/Tea). During lunch, *lahoh* is sometimes consumed with [curry](/wiki/Curry), soup or stew.

#### Kenya[[edit](/index.php?title=(none)&action=edit&section=5)]

In [Kenya](/wiki/Kenya), pancakes are eaten for breakfast as an alternative to bread. They are served plain with the sugar already added to the batter to sweeten them. Kenyan pancakes are similar to English pancakes and French crepes.

#### South Africa[[edit](/index.php?title=(none)&action=edit&section=6)]

A "pancake" in [South Africa](/wiki/South_Africa) is a [crêpe](/wiki/Crêpe). In [Afrikaans](/wiki/Afrikaans), it is known as a [*pannekoek*](/wiki/Pannekoek) (plural *pannekoeke*) and, traditionally, is prepared on gas stoves and eaten on wet and cold days. *Pannekoeke* are usually served with cinnamon-flavoured sugar (and, sometimes, lemon juice) that is either allowed to dissolve into and soften them or, if their crispy texture is to be retained, eaten immediately. They are a staple at [Dutch Reformed Church](/wiki/Dutch_Reformed_Church) fêtes.[[21]](#cite_note-21) *Plaatkoekies* ("flapjacks") are American-style ["silver dollar"](/wiki/#Varieties_of_American_and_Canadian_pancakes) pancakes.

A variation of the *pannekoek* is the South African [crumpet](/wiki/Crumpet), made from self-raising flour, eggs, milk and a pinch of salt. The smooth batter is fried in butter to produce a slightly raised flat cake. Crumpets are always served hot, usually for breakfast, with butter and golden syrup.

#### Uganda[[edit](/index.php?title=(none)&action=edit&section=7)]

In [Uganda](/wiki/Uganda), pancakes are locally made with bananas (one of the staple foods of the country) and usually served as a breakfast or as a snack option.

### Asia[[edit](/index.php?title=(none)&action=edit&section=8)]

[Banana](/wiki/Banana) pancakes are a menu item in Western-oriented [backpackers'](/wiki/Backpacking_(travel)) cafes in Asian countries such as Thailand, Cambodia, Vietnam, India, and China. This has elicited the term [*Banana Pancake Trail*](/wiki/Banana_Pancake_Trail).

#### China[[edit](/index.php?title=(none)&action=edit&section=9)]

[Chinese pancakes](/wiki/Chinese_pancake) may be either savoury or sweet, and are generally made with dough rather than batter.<ref name=Liu>[Template:Cite book](/wiki/Template:Cite_book)</ref>

#### India[[edit](/index.php?title=(none)&action=edit&section=10)]

India has many styles of pancake. Variations range from taste to main ingredient used. All are made without the use of a [raising agent](/wiki/Leavening_agent).

Pancakes prepared using a north Indian cooking style are known as *cheela*. Sweet *cheela* are made using sugar or [jaggery](/wiki/Jaggery) with a wheat flour-based batter. North Indian salty pancakes are made using batter prepared from [gram flour](/wiki/Gram_flour) or green gram paste (*moong daal*) and are sometimes garnished with [*paneer*](/wiki/Paneer), a cottage-style cheese.

<gallery mode=packed> Gram flour Chilla (Besan ka Cheela).JPG | Besan ka cheela (gram flour cheela) File:Masala Dosa as served in Tamil Nadu,India.JPG | [Dosa](/wiki/Dosa) File:Indian Pancake.jpg | [Uttapam](/wiki/Uttapam) File:Appam Salem.jpg | [Appam](/wiki/Appam) File:Thalipeeth.jpg | [Thalipeeth](/wiki/Thalipeeth) File:Indian pancakes-malpua.jpg | [Malpua](/wiki/Malpua) pancake File:Pesarattu.jpg | Pesarattu or [mung bean dosa](/wiki/Mung_bean_dosa) </gallery>

[*Dosa*](/wiki/Dosa), [*appam*](/wiki/Appam), [*neer dosa*](/wiki/Neer_dosa) and [*uttapam*](/wiki/Uttapam) are pancakes made in a south Indian cooking style. They are prepared by fermenting [rice batter](/wiki/Batter_(cooking)) and split-skinned [urad bean](/wiki/Urad_bean) (black lentil) blended with water. *Meetha pooda* – sweet pancakes often eaten with pickles and chutney – are a common breakfast food item in [the Punjab](/wiki/Punjab_region). Most of the [*pitha*](/wiki/Assamese_Jolpan#Pitha) *in* [*Assam*](/wiki/Assam) *are types of pancakes served on occasions such as* [*Bihu festivals*](/wiki/Bihu)*. The* [*Bengali*](/wiki/Bengal) *semi-sweet pancake* pati-shapta *is stuffed with grated coconut or thickened milk.*

In Western India, the multi-grain [thalipeeth](/wiki/Thalipeeth) is popular. In Goa, a traditional [crêpe](/wiki/Crêpe)-like pancake known as *alebele* or *alle belle* is eaten at tea-time. It is usually filled with jaggery and coconut.

In Eastern India, [malpuas](/wiki/Malpua) are sometimes prepared in form of pancakes.

#### Indonesia[[edit](/index.php?title=(none)&action=edit&section=11)]

[thumb|right|](/wiki/File:Serabi-01.jpg)[Serabi](/wiki/Serabi)

The [Indonesian](/wiki/Indonesia) pancake [serabi](/wiki/Serabi) is made from rice flour and coconut milk.

#### Japan[[edit](/index.php?title=(none)&action=edit&section=12)]

In Japan, [okonomiyaki](/wiki/Okonomiyaki) are made from flour, egg, cabbage and a choice of ingredients. [Oyaki](/wiki/Oyaki) are pancakes often stuffed with [anko](/wiki/Red_bean_paste), [eggplant](/wiki/Eggplant), or [nozawana](/wiki/Nozawana). [Dorayaki](/wiki/Dorayaki) are a sort of sandwich made from Western-style pancakes and [anko](/wiki/Red_bean_paste). Also, sweet [crepes](/wiki/Crepes) are highly popular.

#### Korea[[edit](/index.php?title=(none)&action=edit&section=13)]

In Korea, pancakes include [*jeon*](/wiki/Jeon_(food)), [*pajeon*](/wiki/Pajeon), [*bindaetteok*](/wiki/Bindaetteok), [*kimchijeon*](/wiki/Kimchijeon), and [*hotteok*](/wiki/Hotteok).

#### Malaysia and Singapore[[edit](/index.php?title=(none)&action=edit&section=14)]

The traditional Malay pancake in [Malaysia](/wiki/Malaysia) and [Singapore](/wiki/Singapore) is called *lempeng*.

#### Nepal[[edit](/index.php?title=(none)&action=edit&section=15)]

In [Nepal](/wiki/Nepal), the [Newar](/wiki/Newar) have a savoury rice pancake called [*chataamari*](/wiki/Chataamari) cooked with meat or eggs on top.

#### Pakistan[[edit](/index.php?title=(none)&action=edit&section=16)]

In [Pakistani cuisine](/wiki/Pakistani_cuisine), rishiki is a pancake, slightly thicker than a [crepe](/wiki/Crepe) which is made from whole wheat flour, water and eggs and usually served with honey. It is widely consumed in the far north and is a staple of [chitrali cuisine](/wiki/Chitrali_cuisine).

#### Philippines[[edit](/index.php?title=(none)&action=edit&section=17)]

In the [Philippines](/wiki/Philippines), [bibingka](/wiki/Bibingka) is made from rice flour, eggs, and coconut milk. The batter is placed in a clay pan lined with banana leaf, and is grilled over hot coal. It is then served with salted duck egg, grated coconut, and sugar.

The North American variety of pancakes, or "hotcakes", is also recognized, and despite it being commonly prepared for breakfast, it can also be eaten as a afternoon snack, with street kiosks selling small hotcakes topped with margarine and sugar.

#### Vietnam[[edit](/index.php?title=(none)&action=edit&section=18)]

[thumb|](/wiki/File:Bánh_xèo_with_nước_mắm.jpg)[Bánh xèo](/wiki/Bánh_xèo)

In [Vietnamese cuisine](/wiki/Vietnamese_cuisine) there is a variety of traditional pancakes; these include [*bánh xèo*](/wiki/Bánh_xèo) and *bánh khọt* in southern Vietnam, and *bánh căn* and [*bánh khoái*](/wiki/Bánh_khoái) in [central Vietnam](/wiki/Central_Vietnam).

### Europe[[edit](/index.php?title=(none)&action=edit&section=19)]

#### Austria, Czech Republic, and Romania, Slovakia, and former Yugoslavia[[edit](/index.php?title=(none)&action=edit&section=20)]

[thumb|right|*Palacinky*, Slovak pancakes](/wiki/File:Palatschinke.jpg)

In Austria, the Czech Republic, and [Slovakia](/wiki/Slovakia), pancakes are called [palatschinke](/wiki/Palatschinke), palačinka and palacinka, respectively (plurals palatschinken, palačinky, palacinky). [Kaiserschmarrn](/wiki/Kaiserschmarrn) is an Austrian pancake including raisins, almonds, apple jam or small pieces of apple, split into pieces, and sprinkled with powdered sugar.In [Romania](/wiki/Romania), they are called clătită (plural clătite). In countries of [former Yugoslavia](/wiki/Former_Yugoslavia) ([Bosnia](/wiki/Bosnia), [Croatia](/wiki/Croatia), [Macedonia](/wiki/Macedonia_(country)), [Serbia](/wiki/Serbia), and [Slovenia](/wiki/Slovenia)), they are called palačinka (plural palačinke). In these languages, the word derives from Latin *placenta*, meaning cake. These pancakes are thin and filled with apricot, plum, [lingonberry](/wiki/Vaccinium_vitis-idaea), apple or strawberry jam, chocolate sauce, or [hazelnut](/wiki/Hazelnut) spread. [Eurokrem](/wiki/Eurokrem), [Nutella](/wiki/Nutella), and Lino-Lada fillings are favourite among the younger population. A traditional version includes filling pancakes with cheese, pouring yoghurt over them, and then baking in an oven.

#### Belarus, Russia, Ukraine[[edit](/index.php?title=(none)&action=edit&section=21)]

[thumb|right|Blinchiki filled with cheese and topped with blackberries](/wiki/File:Cheese_blintzes_with_blackberries.jpg) [thumb|right|Oladyi served with](/wiki/File:Russian_oladyi,_Bob_Bob_Ricard,_Soho,_London.jpg) [caviar](/wiki/Caviar) and [smetana](/wiki/Smetana_(dairy_product))

Eastern-Slavic cuisines have a long tradition of pancake cooking and include a large variety of pancake types. In [Belarus](/wiki/Belarus), [Russia](/wiki/Russia), and [Ukraine](/wiki/Ukraine), pancakes may be [breakfast](/wiki/Breakfast) food, appetizer, main course, or even dessert.

[*Blini*](/wiki/Blini) ([Template:Lang-ru](/wiki/Template:Lang-ru)), *Mlynci* ([Template:Lang-ua](/wiki/Template:Lang-ua)) are thin pancakes, however somewhat thicker than crêpes, made from wheat or buckwheat flour, butter, eggs, and milk, with yeast added to the batter. Blini/Mlynci cooking dates back to pagan traditions and feasts, which are reflected in today's "[pancake week](/wiki/Maslenitsa)" celebrated in the winter before the [Great Lent](/wiki/Great_Lent). In pre-[Christian](/wiki/Christian) times, blini/mlynci were symbolically considered by early Slavic peoples as a symbol of the [sun](/wiki/Sun), due to their round form.[[22]](#cite_note-22) [Blintzes](/wiki/Blintz) ([Template:Lang-ru](/wiki/Template:Lang-ru) *blinchiki*) are thin crêpes made without yeast. Filled blintzes are also referred to as *nalysnyky* ([Template:Lang-ua](/wiki/Template:Lang-ua)), *nalistniki* ([Template:Lang-ru](/wiki/Template:Lang-ru)) or *nalesniki* ([Template:Lang-ru](/wiki/Template:Lang-ru)).[[23]](#cite_note-23) A filling such as jam, fruits, [quark](/wiki/Quark_(dairy_product)), or [cottage cheese](/wiki/Cottage_cheese), potato, cooked ground meat or chicken, and even chopped mushrooms, bean sprouts, cabbage, and onions, is rolled or enveloped into a pre-fried blintz and then the blintz is lightly re-fried, sautéed, or baked.

Small thick pancakes made from [yoghurt](/wiki/Yogurt)-, [kefir](/wiki/Kefir)- or [soured milk](/wiki/Soured_milk)-based batter (without yeast) are called *oladyi* ([оладьи](/wiki/Ru:Оладьи)) (diminutive: *oladushki* оладушки, further abbreviated as *ladushki* ладушки), *oladky* ([Template:Lang-ua](/wiki/Template:Lang-ua)). The batter may contain various additions, such as apple and raisins.

#### Denmark[[edit](/index.php?title=(none)&action=edit&section=22)]

[thumb|Æbleskiver](/wiki/File:Aebleskiver.jpg)

[*Æbleskiver*](/wiki/Æbleskiver) are traditional Danish pancakes made in a distinctive spherical shape. (The name literally means "apple slices" in [Danish](/wiki/Danish_language), although apples are not an ingredient.) *Æbleskiver* are cooked on the stove top by baking in a special cast iron pan with several hemispherical indentations. Batter is poured into the oiled indentations and as the *æbleskiver* begin to cook, they are turned with a knitting needle, skewer or fork to give the cakes their characteristic spherical shape. *Æbleskiver* are not sweet themselves but are traditionally served dipped in raspberry, strawberry, lingonberry or blackberry jam and sprinkled with powdered sugar.

#### Finland[[edit](/index.php?title=(none)&action=edit&section=23)]

Finnish pancakes greatly resemble "Plättar" (see the description of plättar in the Sweden section below) and are called "lettu", "lätty", "räiskäle" or "ohukainen". In Finland pancakes are usually eaten as dessert with whipped cream or pancake-jam, sugar or vanilla ice-cream. In Finnish, "lettu" and "pannukakku" (literally "Pancake") have different meanings, the latter having structurally closer resemblance to hotcake, and baked in an oven instead of using a frying pan. *Ålandspannkaka*, literally "pancake of [Åland](/wiki/Åland)", is an extra thick variety of oven-pancake that includes cardamom and either rice- or semonia porridge to the dough.

#### France, Belgium, Italy, Portugal, Switzerland (and Latin America)[[edit](/index.php?title=(none)&action=edit&section=24)]

[thumb|right|Crêpe](/wiki/File:Crêpe_opened_up.jpg)

[*Crêpes*](/wiki/Crêpe), popular in [France](/wiki/France), [Belgium](/wiki/Belgium), [Switzerland](/wiki/Switzerland) and [Portugal](/wiki/Portugal), are made from flour, milk, and eggs. They are thin pancakes and are served with a sweet (fruit, ice cream, jam, chocolate spread) or savoury filling (cheese, ham, seafood, spinach). In [Francophone](/wiki/Francophone) Europe, crêpes are often sold in special stands. In [Italy](/wiki/Italy) they are called "*crespelle*" or "*scrippelle*." In [Brittany](/wiki/Brittany), a [*galette*](/wiki/Galette) (or *galette bretonne*) is a large thin pancake made of [buckwheat](/wiki/Buckwheat) flour, often cooked on one side only.

Crêpes are popular in many [South American](/wiki/South_America) countries such as [Argentina](/wiki/Argentina), [Brazil](/wiki/Brazil), and [Chile](/wiki/Chile). They are consumed with sweet fillings (marmalade, [dulce de leche](/wiki/Dulce_de_leche)) or with salty fillings (ground meat (Brazil), vegetables, tomato sauce, cheese).

They have also become popular [East Asian](/wiki/East_Asia) countries, including [Japan](/wiki/Japan), [South Korea](/wiki/South_Korea), the [Philippines](/wiki/Philippines), [Thailand](/wiki/Thailand) and [China](/wiki/China), where they are sold in crêpe stands and kiosks. They are often served with [whipped cream](/wiki/Whipped_cream) and fruits, or non-sweet spreads such as vegetables.

[Farinata](/wiki/Farinata) are popular in Mediterranean regions, including Nice. Also called "socca," these are pancakes made from chickpea flour and seasoned with black pepper. They are popular street food in Nice.

#### Germany[[edit](/index.php?title=(none)&action=edit&section=25)]

[thumb|right|](/wiki/File:2015_0731_Kaiserschmarrn_Apfelsoße_Edelweisshütte_Sölden.jpg)[*Kaiserschmarrn*](/wiki/Kaiserschmarrn)

German pancakes are known as *Pfannkuchen* (from the [German](/wiki/German_language) *Pfanne* and *Kuchen* meaning "pan" and "cake") except in Berlin, Brandenburg and Saxony, where *Pfannkuchen* are [Berliner pastries](/wiki/Berliner_(pastry)) and pancakes are known as *Eierkuchen*. They are generally thicker than French-style crêpes and usually served with sweet or, occasionally, savoury fillings. Usage of leavening agent or yeast is uncommon. Fried apple rings covered by pancake dough and served with sugar and cinnamon are called *Apfelküchle*. [*Kaiserschmarrn*](/wiki/Kaiserschmarrn), a thick but light [caramelized](/wiki/Caramelization) pancake popular in [Bavaria](/wiki/Bavaria) and regions of the former [Austria-Hungary](/wiki/Austria-Hungary), is usually split into pieces, filled with fruits or nuts, sprinkled with powdered sugar and served with a fruit sauce. It is believed[Template:By whom](/wiki/Template:By_whom) that it was first prepared for [Kaiser](/wiki/Kaiser) [Franz Joseph I of Austria](/wiki/Franz_Joseph_I_of_Austria).

In [Swabia](/wiki/Swabia), sliced pancake strips (*Flädle*) are often served in soup.

#### Great Britain[[edit](/index.php?title=(none)&action=edit&section=26)]

##### England[[edit](/index.php?title=(none)&action=edit&section=27)]

English pancakes have three key ingredients: plain flour, eggs, and milk, though [Gervase Markham's](/wiki/Gervase_Markham) 1615 version in [*The English Huswife*](/wiki/The_English_Huswife) used water instead of milk, and added sweet [spices](/wiki/Spice).[[24]](#cite_note-24) The batter is runny and forms a thin layer on the bottom of the [frying pan](/wiki/Frying_pan) when the pan is tilted. It may form some bubbles during cooking, which results in a pale pancake with dark spots where the bubbles were, but the pancake does not rise. English pancakes are similar to [French](/wiki/French_cuisine) [crêpes](/wiki/Crêpe), and [Italian](/wiki/Italian_cuisine) crespelle. They may be eaten as a sweet dessert with the traditional topping of lemon juice and sugar, drizzled with [golden syrup](/wiki/Golden_syrup), or wrapped around savoury stuffings and eaten as a main course. On [Shrove Tuesday](/wiki/Shrove_Tuesday), it is custom to eat pancakes, when lemon juice and sugar may be added to top the pancake. [Yorkshire pudding](/wiki/Yorkshire_pudding) is made from a similar recipe, but baked instead of fried. This batter rises because the air beaten into the batter expands, without the need for baking powder; the result is eaten as part of the traditional roast beef dinner. [Oatcakes](/wiki/Staffordshire_oatcake) are a savoury variety of pancake particularly associated with [Staffordshire](/wiki/Staffordshire).

##### Scotland[[edit](/index.php?title=(none)&action=edit&section=28)]

[thumb|right|Pancake and fruit](/wiki/File:Pancake_and_crumpet.jpg) [crumpet](/wiki/Crumpet#Scottish_crumpet)

Pancakes (also called *Scotch pancakes* or *Scottish pancakes*) are more like the American type. In parts of Scotland they are also referred to as *drop scones* or *dropped scones*.[[25]](#cite_note-25)[[26]](#cite_note-26)[[27]](#cite_note-27) They are made from flour, eggs, sugar, buttermilk or milk, salt, bicarbonate of soda and cream of tartar.[[25]](#cite_note-25)[[26]](#cite_note-26)[[27]](#cite_note-27) Smaller than American or English pancakes at about 3.5 in / 9 cm in diameter, they are made by the traditional method of dropping batter onto a [griddle](/wiki/Griddle) (a *girdle* in Northumberland or in [Scots](/wiki/Scots_language)). They can be served with jam and cream or just with butter. In Scotland pancakes are generally served at [teatime](/wiki/Tea_(meal)#United_Kingdom).

##### Wales[[edit](/index.php?title=(none)&action=edit&section=29)]

Welsh pancakes, known as [*crempog*](/wiki/Crempog), *ffroes* and other names, vary considerably. Some are very much like American pancakes, others may be made with yeast (called *crempog furum*) or oatmeal (although this is also true of American pancakes) and some are like scotch pancakes.[[28]](#cite_note-28)[[29]](#cite_note-29) [*Crumpets*](/wiki/Crumpet) and *pikelets* are sometimes considered a variety of pancake.

#### Greece[[edit](/index.php?title=(none)&action=edit&section=30)]

Greek pancakes are called *tiganites* (*τηγανίτες*, from the [ancient Greek](/wiki/Ancient_Greek) *τηγανίτης*) and are popular across [Greece](/wiki/Greece) and [Cyprus](/wiki/Cyprus). They are slightly thicker than crêpes and can be sweet or savoury. Their main ingredients are flour, olive oil or butter, milk and eggs. They are usually drizzled with honey and cinnamon, and sometimes topped with cheese, nuts, fruits or vegetables. Various small shops in Cyprus sell crepes, called creperies either savoury or sweet varieties. Tiganites can be served for breakfast or dessert, and in some places like [Corfu](/wiki/Corfu), [Patras](/wiki/Patras) are customarily served in the feast days of [Saint Spyridon](/wiki/Saint_Spyridon) and [Saint Andrew](/wiki/Saint_Andrew). In Cyprus the pancake recipe is used for a similar dish such as Genoese canelloni – ground meat with tomato sauce, cheese, and sometimes bechamel sauce – instead of the traditional cannelloni dried pasta sold at supermarkets.

#### Hungary[[edit](/index.php?title=(none)&action=edit&section=31)]

[thumb|right|](/wiki/File:Hortobagy_palacsinta.JPG)[*Hortobágyi palacsinta*](/wiki/Hortobágyi_palacsinta)

In [Hungary](/wiki/Hungary), pancakes known as [*palacsinta*](/wiki/Palacsinta) (derived from the Latin *placenta*) are made from flour, milk or soda water, sugar, and eggs. Sweet wine is added to the batter. The filling is usually jam, sugared and ground walnuts or poppy seeds, sugared cottage cheese, sugared cocoa, or cinnamon powder, but meat and mushroom fillings are also used (see [*Hortobágyi palacsinta*](/wiki/Hortobágyi_palacsinta)). [*Gundel palacsinta*](/wiki/Gundel#Cuisine) is a Hungarian pancake stuffed with walnuts, zest, raisins and rum that is served in chocolate sauce and is often [flambéed](/wiki/Flambé). Hungarian pancakes are served as a main dish or as a dessert.

[thumb|right|Lángos with cheese and sour cream](/wiki/File:Langos2.jpg)

[*Lángos*](/wiki/Lángos) is a deep-fried pancake made of [flour](/wiki/Flour), [yeast](/wiki/Baker's_yeast), [salt](/wiki/Salt) and water[[30]](#cite_note-30) and topped with sour cream and grated cheese, or [Liptauer](/wiki/Liptauer), ham or sausages rubbed with [garlic](/wiki/Garlic) or garlic butter, mushroom, quark cheese, eggplant, cabbage, kefir, confectioners' sugar, or jam.

#### Iceland[[edit](/index.php?title=(none)&action=edit&section=32)]

Icelandic crepe-like pancakes are called "pönnukaka", and smaller, thicker pancakes resembling North American pancakes are called "lumma"/"skonsa". The pancakes are usually a bit browner than the traditional Swedish ones. Pönnukaka are usually cooked on a special Icelandic pancake pan, which is made to get the pancake as thin as possible, and it is important to never wash the pan, not even with water. *Pönnukaka* are traditionally served rolled up with sugar or folded with jam and whipped cream, but if eaten at a café they might have ice cream instead. In Iceland, North American-style pancakes are cut in half and used as [sandwich bread](/wiki/Sandwich_bread), similar to Icelandic [flatbread](/wiki/Flatbread).

#### Netherlands[[edit](/index.php?title=(none)&action=edit&section=33)]

[thumb|right|Pannenkoek with bacon and Gouda cheese](/wiki/File:The_Ultimate_Pancake.jpg)

In the Netherlands, pancakes are known as [*pannenkoeken*](/wiki/Pannenkoek) and are mostly eaten at lunch and dinner time. Pancake restaurants are popular with families and serve many sweet, savoury, and stuffed varieties. Pannenkoeken are slightly thicker than crêpes and usually quite large, [Template:Convert](/wiki/Template:Convert) or so in diameter. The batter is egg-based and fillings include such items as sliced apples, cheese, ham, bacon, and candied ginger, alone or in combination. *Stroop*, a thick molasses-like sugar beet-based syrup is also popular, particularly in a classic filling of bacon and stroop. [Poffertjes](/wiki/Poffertjes) are another Dutch quick bread, similar to American pancakes but sweeter and much smaller. Made in a specially dimpled copper or [cast iron](/wiki/Cast_iron) pan, they are flipped once with a fork. Unlike Dutch pancakes, the batter for Poffertjes contains baking powder and therefore have a softer interior than pancakes. A spekdik is a pancake like-food which traditionally eaten in the provinces [Groningen](/wiki/Groningen) and [Drenthe](/wiki/Drenthe) in the Netherlands around [New Year](/wiki/New_Year). Unlike pancakes, a spekdik is cooked with a [waffle iron](/wiki/Waffle_iron). The main ingredients of a spekdik are syrup, eggs and rye-flour, and some varieties include [bacon](/wiki/Bacon).[[31]](#cite_note-31)

#### Poland[[edit](/index.php?title=(none)&action=edit&section=34)]

[thumb|right|Home-made Polish *naleśniki* filled with sweet white cheese.](/wiki/File:Nalesniki.jpg)

In Poland, thin crêpe-style pancakes are called *naleśniki* (pronounced *naleshniki*). Like any crêpe or [blintz](/wiki/Blintz), they can be served with a variety of savoury or sweet fillings as a main dish or a dessert. Sweet fillings include fresh fruits (e.g. [bilberries](/wiki/Bilberry)), jams, and soft white cheese with sugar. Savoury fillings include fried vegetables, fried chicken, minced meat, and a variety of added ingredients such as potatoes, mushrooms, cabbage or ham. Another Polish dish reassembling pancakes are [*racuchy*](/wiki/Racuchy). They are smaller and thicker than *naleśniki* and can be stuffed with apple slices.

#### Spain[[edit](/index.php?title=(none)&action=edit&section=35)]

[|thumb|right|*Frixuelos*.](/wiki/File:Frixuelos-fayuelos.jpg)

Spanish pancakes are called *Frixuelos* or *Filloas* and are very popular in the north-west of Spain. They are made from flour, milk, and eggs .They are thin pancakes and are usually served with a large amount of sugar or honey. They are a typical Carnival sweet dessert in [Galicia](/wiki/Galicia_(Spain)), [Asturias](/wiki/Asturias) and [León](/wiki/Province_of_León).

#### Sweden[[edit](/index.php?title=(none)&action=edit&section=36)]

[thumb|right|Nordic pancakes](/wiki/File:Heap_of_pancakes_in_Sweden.JPG)

Nordic pancakes are similar to the French-style crêpes. In some Nordic countries, they are served with jam or fruit, especially [lingonberries](/wiki/Lingonberry) (or the butter from that fruit) as a dessert with a variety of savoury fillings. Traditional Swedish variations can be exotic. Beside the usual thin pancakes, called *pannkakor*, which resembles the French crêpes and, often served with whipped cream and jam, are traditionally eaten for lunch on Thursdays with [pea soup](/wiki/Pea_soup), the Swedish cuisine has *plättar*—very small pancakes, which resemble tiny English pancakes, and are usually fried in a special pan called a "plättlagg", a sort of normal size frying pan with indentations to allow for several (normally seven) to be made at once. An other type of pancake is the *ugnspannkaka* (oven pancake), which is very thick and resembles German pancakes, and is baked in the oven. There is also a variant, which includes fried pork in the batter, [*fläskpannkaka*](/wiki/Fläskpannkaka) (pork pancake). [Potato pancakes](/wiki/Potato_pancake) called *raggmunk* contain shredded raw potato, and may contain other vegetables (sometimes the pancake batter is omitted, producing *rårakor*). *Raggmunk* and *rårakor* are traditionally eaten with pork rinds and lingonberry jam. A special Swedish pancake is *saffron pancake* from Gotland, made with saffron and rice, baked in the oven. It is common to add lemon juice to the sugar for extra taste. The pancakes are often served after a soup. Another special "Swedish pancake" is the *äggakaka* (eggcake), also called *skånsk äggakaka* ([Scanian](/wiki/Scania) eggcake), it is almost like an ordinary Swedish pancake but it is a lot thicker and also a lot more difficult to make due to the risk of burning it. It is made in a frying pan and is about 1½ to 2 inches thick and is served with lingonberries and [bacon](/wiki/Bacon). The Norwegian variety is commonly eaten for dinner, traditionally with bacon, jam (typically [bilberry](/wiki/Bilberry)) or sugar.

### North America[[edit](/index.php?title=(none)&action=edit&section=37)]

#### Costa Rica[[edit](/index.php?title=(none)&action=edit&section=38)]

[Costa Rican](/wiki/Costa_Rican_cuisine) **chorreadas** are similar to [*cachapas*](/wiki/Cachapa).

#### Guatemala[[edit](/index.php?title=(none)&action=edit&section=39)]

[**Guatemalan**](/wiki/Guatemala) **pancakes** are called Panqueques. They are made with the same ingredients as US pancakes. The toppings are usually fruits and honey. They are a very popular breakfast meal in Guatemala. Depending on the region, the "Panqueque" can be thin as a "Crêpe" or as fluffy as a North American pancake.

#### Mexico[[edit](/index.php?title=(none)&action=edit&section=40)]

**Mexican hotcakes** are similar to US pancakes. Crêpes became popular toward the end of the 19th century after their introduction by the French sometime between the First French Intervention (1838) and the [Second French Intervention](/wiki/French_intervention_in_Mexico) in Mexico (1861–67).[[32]](#cite_note-32)[[33]](#cite_note-33) Hotcakes are often made with cornmeal – as well as, or instead of wheat flour. Hotcakes are popular breakfast items at restaurants throughout the country, and are often sold by street vendors in cities and during the local celebrations of towns through the day. They are also sold during fairs; the vendors sell a single hotcake topped with different sauces such as [condensed milk](/wiki/Condensed_milk), fruit jam or a sweet goat milk spread called "[cajeta](/wiki/Cajeta)".

#### United States and Canada[[edit](/index.php?title=(none)&action=edit&section=41)]

American and Canadian pancakes (sometimes called *hotcakes*, *griddlecakes*, or *flapjacks*) are usually served at breakfast, in a stack of two or three pancakes topped with real or artificial [maple syrup](/wiki/Maple_syrup) and [butter](/wiki/Butter), and often served with sides such as bacon, toast, eggs or sausage. Other popular topping alternatives include [jam](/wiki/Jam), [peanut butter](/wiki/Peanut_butter), [nuts](/wiki/Nut_(fruit)), [fruit](/wiki/Fruit), [honey](/wiki/Honey), [powdered sugar](/wiki/Powdered_sugar), whipped cream, cane syrup, and [molasses](/wiki/Molasses).

The thick batter contains eggs, flour, milk, and a [raising agent](/wiki/Raising_agent) such as [baking powder](/wiki/Baking_powder). The batter can have ingredients such as [buttermilk](/wiki/Buttermilk), [blueberries](/wiki/Blueberry), strawberries, bananas, apples, chocolate chips, cheese, or sugar added. Spices such as [cinnamon](/wiki/Cinnamon), vanilla and [nutmeg](/wiki/Nutmeg) can also be used. [Yogurt](/wiki/Yogurt) may be used to give the pancakes a relatively moist consistency. Pancakes may be ⅓ inch (1 cm) thick and about 4 inches (10 cm) in diameter.

##### Varieties of American and Canadian pancakes[[edit](/index.php?title=(none)&action=edit&section=42)]

[Bannock](/wiki/Bannock_(food)) is common to virtually all North America's first peoples. The European version (Scotland) was traditionally made of oatmeal. The bannock of Aboriginal people was made of corn, nut meal and plant bulb meal. Each region had its own variation of flour and fruit. Today, bannock is most often deep-fried, pan-fried and oven-baked.[[34]](#cite_note-34) [Johnnycake](/wiki/Johnnycake) (also *jonnycake*, *johnny cake* *journey cake* or *Johnny Bread*) is a [cornmeal](/wiki/Cornmeal) [flatbread](/wiki/Flatbread) that was an early American [staple food](/wiki/Staple_food), and is still eaten in the [West Indies](/wiki/West_Indies) and [Bermuda](/wiki/Bermuda).[[35]](#cite_note-35) The modern johnnycake is stereotypically identified with today's ["Rhode Island"](/wiki/Rhode_Island#Food_and_beverages) foods, though jonnycakes are a cultural staple in all of the [northern US](/wiki/Northern_United_States).[[36]](#cite_note-36) A modern jonnycake is fried cornmeal [gruel](/wiki/Gruel), which is made from yellow or white [cornmeal](/wiki/Cornmeal) mixed with salt and hot water or milk, and frequently lightly sweetened.

*Yaniqueques* or *yanikeke* are a [Dominican Republic](/wiki/Dominican_Republic) version of the jonnycake. They are a fried bread rather than a pancake and are a popular beach food.[[37]](#cite_note-37)[[38]](#cite_note-38) [Sourdough](/wiki/Sourdough) was used by prospectors and pioneers to make sourdough pancakes without having to buy yeast. [Prospectors](/wiki/Prospecting) would carry a pot of sourdough to make pancakes and bread as it could last indefinitely, needing only flour and water to replenish it.[[39]](#cite_note-39) Sourdough pancakes are now a particular speciality in Alaska.[[40]](#cite_note-40) A *silver dollar pancake* refers to a pancake about two to three inches (5 to 7 cm) in diameter, or just a bit bigger than the pre-1979 [silver dollar coins in the United States](/wiki/Dollar_coin_(United_States)), for which they are named. It is usually made by frying a small spoonful of the same batter as any other pancake. One serving is usually five to ten silver dollar pancakes.

German pancakes or [Dutch baby pancakes](/wiki/Dutch_baby_pancake) served in American pancake houses are bowl-shaped. They are eaten with lemons and powdered sugar, jam, or caramelized apples, as well as fritters. A [David Eyre's pancake](/wiki/David_Eyre's_pancake) is a variation on the German pancake named for the American writer and editor David W. Eyre (1912–2008).

[Toutons](/wiki/Toutons) are small, tall pancakes traditional in [Newfoundland](/wiki/Newfoundland). They are usually served with dark molasses.

<gallery mode=packed> File:Pancake Machine (7714422220).jpg|An automatic [pancake machine](/wiki/Pancake_machine) File:Neil's blueberry pancakes.jpg|[Blueberry](/wiki/Blueberry) pancakes (American) File:Inuit bannock.JPG|Inuit [bannock](/wiki/Bannock_(food)) File:Dutchbaby-DSCN8394.JPG|A [Dutch baby pancake](/wiki/Dutch_baby_pancake) File:Johnnycakes (cropped).jpg|[Johnnycakes](/wiki/Johnnycake) File:Silver dollar pancakes.JPG|Stacks of "silver dollar" pancakes File:Newfoundland breakfast.jpg|A [touton](/wiki/Touton) (upper-right) with other breakfast foods </gallery>

### Oceania[[edit](/index.php?title=(none)&action=edit&section=43)]

#### Australia and New Zealand[[edit](/index.php?title=(none)&action=edit&section=44)]

In Australia and New Zealand, small pancakes (about 75 mm in diameter) known as **pikelets** are also eaten. They are traditionally served with jam or whipped cream, or solely with butter, at afternoon tea, but can also be served at morning tea. They are made with milk, self-raising flour, eggs, and a small amount of [icing sugar](/wiki/Icing_sugar).

In some circles in New Zealand, very thin, crêpe-like or English pancake-like pancakes (around [Template:Convert](/wiki/Template:Convert) in diameter) are served with butter, or butter and lemon, possibly something sweet, and then rolled up and eaten.

American-style pancakes are also popular. They are eaten for breakfast or as a dessert, with lemon juice and sugar, butter and maple syrup, stewed fruits such as strawberries and cream, ice cream, or [mascarpone](/wiki/Mascarpone)

### South America[[edit](/index.php?title=(none)&action=edit&section=45)]

#### Brazil[[edit](/index.php?title=(none)&action=edit&section=46)]

[Template:Lang](/wiki/Template:Lang) ([Template:IPA-pt](/wiki/Template:IPA-pt)), [Template:Lang](/wiki/Template:Lang) ([Template:IPA-pt](/wiki/Template:IPA-pt)) or [Template:Lang](/wiki/Template:Lang) ([Template:IPA-pt](/wiki/Template:IPA-pt)) are cassava (manioc) starch flour unleavened pancakes. They are slightly thicker than crêpes and can be eaten plain or with sweet or savoury toppings. Tapioca flour must be moistened, strained through a sieve to become a coarse flour. The heat of an ungreased hot griddle or pan makes the starchy grains fuse into a flatbread which resembles a grainy pancake. Popular [Template:Lang](/wiki/Template:Lang) toppings include molten butter and dried, shredded coconut.

[Template:Lang](/wiki/Template:Lang) ([Template:IPA-pt](/wiki/Template:IPA-pt)) are generally made from cow's milk and refined wheat flour and generally eaten with savoury fillings as rolls (albeit dessert [Template:Lang](/wiki/Template:Lang) also exist). For those with celiac disease, corn starch might substitute the wheat flour.[[41]](#cite_note-41) Common fillings include shredded, seasoned chicken breast with tomato paste/sauce, and ground beef, seasoned with fried onion cubes or fried salted smashed garlic ([Template:Lang](/wiki/Template:Lang)), and often bell pepper cubes and tomato paste/sauce. Both kinds are generally topped with Parmesan cheese. Vegan recipes might also exist, with texturized soy protein ([Template:Lang](/wiki/Template:Lang), [Template:IPA-pt](/wiki/Template:IPA-pt)) being particularly popular. Savoury [Template:Lang](/wiki/Template:Lang) is generally eaten for lunch or dinner, accompanied of white rice and salad, and less often pulses (prominently the beans Brazilian cuisine is famous for).

The exotic Brazilian pancake [Template:Lang](/wiki/Template:Lang) ([Template:IPA-pt](/wiki/Template:IPA-pt)) is made from a mixture of coconut milk ([Template:Lang](/wiki/Template:Lang), [Template:IPA-pt](/wiki/Template:IPA-pt)) and [Template:Lang](/wiki/Template:Lang) ([Template:IPA-pt](/wiki/Template:IPA-pt)), a paste extracted from fermented cassava, most prominent in the cuisines of the [Northern](/wiki/North_Region,_Brazil) and [Northeastern](/wiki/Northeast_Region,_Brazil) regions and relatively unknown elsewhere. The resulting product is significantly more watery, filling and strongly flavored than the unfermented [Template:Lang](/wiki/Template:Lang), and care should be taken at rolling the pancakes if desired because it breaks very easily. Common toppings include molten butter and common sorts of savoury [Template:Lang](/wiki/Template:Lang) filling, but creative recipes might arise, such as fake [lasagne](/wiki/Lasagne).[[42]](#cite_note-42)

#### Colombia and Venezuela[[edit](/index.php?title=(none)&action=edit&section=47)]

[**Cachapas**](/wiki/Cachapa) are corn pancakes, popular in [Colombian](/wiki/Colombian_cuisine) and [Venezuelan](/wiki/Venezuelan_cuisine) cuisine.

## Restaurant chains[[edit](/index.php?title=(none)&action=edit&section=48)]

[thumb|right|An IHOP restaurant in](/wiki/File:IHOP,_Poughkeepsie.jpg) [Poughkeepsie](/wiki/Poughkeepsie_(town),_New_York), New York

In the US, Mexico and Canada, the franchised restaurant chain [International House of Pancakes](/wiki/IHOP) (IHOP) serves pancakes all day. [The Original Pancake House](/wiki/The_Original_Pancake_House) is another chain of pancake restaurants across the US, and [Walker Brothers](/wiki/Walker_Bros.) is a series of pancake houses in the [Chicago area](/wiki/Chicago_area) that developed as a franchised spin-off of The Original Pancake House.

The popularity of pancakes in Australia has spawned the [Pancake Parlour](/wiki/Pancake_Parlour) and Pancakes on the Rocks franchised restaurants. In [British Columbia](/wiki/British_Columbia) and [Alberta](/wiki/Alberta), [Canada](/wiki/Canada), the restaurant chain De Dutch serves Dutch and Flemish-style pannenkoeken.

## Pancake syndrome[[edit](/index.php?title=(none)&action=edit&section=49)]

[Pancake syndrome](/wiki/Pancake_syndrome) is an allergic reaction which some people have after eating pancakes in tropical regions where certain mites can contaminate the flour in pancakes.[[43]](#cite_note-43)

## Pancake Day[[edit](/index.php?title=(none)&action=edit&section=50)]

[Template:Main](/wiki/Template:Main) [thumb|Pancakes and](/wiki/File:AFAF_Pancake_feed.jpg) [syrup](/wiki/Syrup) at a pancake feed event

Pancakes are traditionally eaten on [Shrove Tuesday](/wiki/Shrove_Tuesday), which is known as "Pancake Day" in Canada,[[44]](#cite_note-44) the United Kingdom,[[45]](#cite_note-45) Ireland,[[46]](#cite_note-46) New Zealand, and Australia,[[47]](#cite_note-47) and "Pancake Tuesday" in Ireland and Scotland. (Shrove Tuesday is better known in the United States, France, and other countries as [Mardi Gras](/wiki/Mardi_Gras) or [Fat Tuesday](/wiki/Fat_Tuesday).) Historically, pancakes were made on Shrove Tuesday so that the last of the fat or lard was used up before [Lent](/wiki/Lent). No meat products should be eaten during Lent. [thumb|left|A pancake race in England](/wiki/File:EnglishPancakeRace.jpg) Charity and school events are organized on Pancake Day: in a "pancake race" each participant carries a pancake in a frying pan. All runners must toss their pancakes as they run and catch them in the frying pan. This event is said to have originated in [Olney, England](/wiki/Olney,_Buckinghamshire) in 1445 when a housewife was still busy frying pancakes to eat before the Lenten fast when she heard the bells of [St Peter](/wiki/St_Peter) and [St Paul's](/wiki/Saint_Paul_(apostle)) Church calling her to the [Shriving](/wiki/Confession_(religion)) Service. Eager to get to church, she ran out of her house still holding the frying pan complete with pancake, tossing it to prevent it from burning, and still wearing her [apron](/wiki/Apron) and headscarf.<ref name=bbc>[Template:Cite web](/wiki/Template:Cite_web)</ref>[[48]](#cite_note-48) Every Shrove Tuesday since 1950, the towns of Olney[[49]](#cite_note-49) and [Liberal](/wiki/Liberal,_Kansas), [Kansas](/wiki/Kansas) have competed in the International Pancake Race. Only local women may compete; they race, and their times are compared to determine the international winner. In Olney the main women's race is augmented by races for local schoolchildren and for men.

The Rehab UK Parliamentary Pancake Race takes place every Shrove Tuesday, with teams from the British lower house (the [House of Commons](/wiki/House_of_Commons_of_the_United_Kingdom)), the upper house (the [House of Lords](/wiki/House_of_Lords)), and the [Fourth Estate](/wiki/Fourth_Estate), contending for the title of Parliamentary Pancake Race Champions. The fun relay race is to raise awareness of the work of the national [brain injury](/wiki/Acquired_brain_injury) charity, Rehab UK, and the needs of people with acquired brain injury.[[50]](#cite_note-50)[[51]](#cite_note-51) Pancake Day is also widely celebrated in Australia.

## See also[[edit](/index.php?title=(none)&action=edit&section=51)]

[Template:Portal](/wiki/Template:Portal)

* [List of breakfast foods](/wiki/List_of_breakfast_foods)
* [List of quick breads](/wiki/List_of_quick_breads)
* [Pancake breakfast](/wiki/Pancake_breakfast)
* [Qistibi](/wiki/Qistibi)
* [Sarva Pindi](/wiki/Sarva_Pindi)
* [Waffle](/wiki/Waffle)

## References[[edit](/index.php?title=(none)&action=edit&section=52)]

[Template:Reflist](/wiki/Template:Reflist)

## Further reading[[edit](/index.php?title=(none)&action=edit&section=53)]

* [Template:Cite book](/wiki/Template:Cite_book) ([At press.uchicago.edu](http://wayback.archive.org/web/20100619202940/http://www.press.uchicago.edu/presssite/metadata.epl?mode=synopsis&bookkey=321579) via archive.org.)
* [Template:Citation](/wiki/Template:Citation)

## External links[[edit](/index.php?title=(none)&action=edit&section=54)]

* [History of the pancake](http://www.foodtimeline.org/foodfaq2.html#pancakes) at foodtimeline.org.

[Template:Pancakes](/wiki/Template:Pancakes)

[Template:Subject bar](/wiki/Template:Subject_bar)

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[bar:Palatschinken](/wiki/Bar:Palatschinken) [ca:Tortita](/wiki/Ca:Tortita) [cv:Икерчĕ](/wiki/Cv:Икерчĕ) [nv:Abeʼ neesmaasí](/wiki/Nv:Abeʼ_neesmaasí) [eo:Patkuko](/wiki/Eo:Patkuko) [hy:Ալաձիկ](/wiki/Hy:Ալաձիկ) [io:Krespo](/wiki/Io:Krespo) [he:חביתית](/wiki/He:חביתית) [mrj:Меленӓ](/wiki/Mrj:Меленӓ) [mdf:Пачат](/wiki/Mdf:Пачат) [pap:Reskoek](/wiki/Pap:Reskoek) [tt:Коймак](/wiki/Tt:Коймак) [chy:E'kôsé'haseo'o](/wiki/Chy:E'kôsé'haseo'o) [wa:Vôte](/wiki/Wa:Vôte)