

Zucchini Bread Recipes

Delicious Easy Pancake Recipe

10 min Prep time	**15 min** Cook time	**25 min** Total time
4 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 1 1/2 cups all-purpose flour
- [ ] 2 tbsp granulated sugar
- [ ] 2 tsp baking powder
- [ ] 1/2 tsp salt
- [ ] 1 cup whole milk
- [ ] 2 large eggs
- [ ] 2 tbsp melted butter
- [ ] 1 tsp lemon zest

For Serving

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

Instructions

1. In a bowl, whisk together flour, sugar, baking powder, and salt; sift to keep the batter light.



2. In another bowl, beat the eggs, then stir in milk, melted butter, and lemon zest until combined.



3. Pour the wet mixture into the dry ingredients; gently fold until just combined—lumps are fine.



4. Let the batter rest for five minutes; this lets the flour hydrate and the bubbles form.



5 Heat a non-stick skillet over medium-low, lightly oil, and pour 1/4-cup portions. Cook until bubbles appear, flip, and cook another minute until golden.



Nutrition per serving

310 kcal	9 g	45 g	9 g
Calories	Protein	Carbs	Fat

Tips & notes

- Do not overmix; over-working the batter can make pancakes dense.
- If the batter seems too thick, add a splash of milk.
- For extra fluff, separate the eggs and whisk whites to soft peaks, then fold in at the end.