

Zucchini Bread Recipes

Easy Pancake Popper Breakfast Recipe

10 min Prep time	**8 min** Cook time	**18 min** Total time
4 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 1 cup all-purpose flour
- [ ] 2 tsp baking powder
- [ ] 2 tbsp granulated sugar
- [ ] 1/4 tsp salt
- [ ] 1 cup whole milk
- [ ] 1 large egg
- [ ] 2 tbsp melted butter
- [ ] 1 tsp lemon zest

For Serving

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

Instructions

1. In a bowl, whisk together flour, baking powder, sugar, and salt; I like to sift them for extra lightness.



2. In another bowl, combine milk, egg, melted butter, and lemon zest; let the mixture sit for a minute.



3. Create a gentle well in the dry ingredients and pour the wet mixture in, folding just until combined – a few lumps are fine.



4. Heat a non-stick skillet over medium heat, brush lightly with oil, and drop a tablespoon of batter for each popper.



5 Cook until bubbles form on the surface, flip, and cook another 1-2 minutes until golden; repeat until batter is used.



Nutrition per serving

210 kcal	6 g	32 g	6 g
Calories	Protein	Carbs	Fat

Tips & notes

- Do not over-mix; remaining lumps keep the poppers airy.
- If the batter thickens, add a splash of milk to loosen.
- For extra aroma, grate a tiny bit more lemon zest into the finished batch.