

Zucchini Bread Recipes

Fluffy Pancake Recipe

Enjoy light, fluffy pancakes that are quick to make and perfect for any breakfast.

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

Ingredients

Main Ingredients

- [ ] 1 cup all-purpose flour
- [ ] 2 tbsp granulated sugar
- [ ] 1 tsp baking powder
- [ ] 1/2 tsp baking soda
- [ ] 1/4 tsp salt
- [ ] 1 cup milk
- [ ] 2 large eggs, separated
- [ ] 2 tbsp melted butter, plus more for the skillet
- [ ] 1 tsp vanilla extract
- [ ] 1 tsp lemon juice

Instructions

1. In a bowl, whisk together flour, sugar, baking powder, baking soda, and salt; set aside.
2. In another bowl, combine egg yolks, milk, melted butter, vanilla, and lemon juice; whisk until smooth.
3. Pour the wet mixture into the dry ingredients; stir just until combined – a few lumps are fine.
4. In a clean bowl, beat egg whites with a pinch of salt until soft peaks form; gently fold them into the batter, preserving the air.
5. Heat a non-stick skillet over medium-low heat, melt a small pat of butter, then ladle 1/4 cup batter per pancake; cook until bubbles appear, then flip and cook another 1-2 minutes.

Nutrition per serving

210 kcal	6 g	28 g	7 g
Calories	Protein	Carbs	Fat

Tips & notes

- Do not over-mix the batter; over-mixing deflates the airy whites.
- Let the batter rest for 5 minutes before cooking for best lift.
- Serve immediately with butter and maple syrup for optimal fluff.