

Zucchini Bread Recipes

Mango Pancakes

Fluffy mango pancakes topped with fresh fruit for a bright, healthy breakfast.

15 min Prep time	**12 min** Cook time	**27 min** Total time
4 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 1 ½ cups all-purpose flour
- [ ] 2 tsp baking powder
- [ ] ¼ tsp baking soda
- [ ] ¼ tsp salt
- [ ] 1 cup buttermilk
- [ ] 1 large ripe mango, peeled and diced
- [ ] 2 tbsp honey
- [ ] 1 tsp vanilla extract
- [ ] 2 large eggs
- [ ] 2 tbsp melted butter
- [ ] Zest of ½ lime

For the Topping

- [ ] Fresh mango slices
- [ ] Honey drizzle
- [ ] A pinch of powdered sugar

Instructions

1. In a bowl, whisk together flour, baking powder, baking soda, and salt; set aside.



2. Puree the diced mango with honey and lime zest in a blender until smooth.



3. In another bowl, beat eggs, then whisk in buttermilk, vanilla, melted butter, and the mango puree.



4. Combine wet and dry mixtures, stirring gently until just incorporated; let the batter rest 5 minutes.



5. Heat a non-stick skillet over medium-low heat, melt a little butter, and pour ¼-cup portions; cook until bubbles form, then flip and cook another 1-2 minutes.



6. Stack pancakes on a plate, top with fresh mango slices, a drizzle of honey, and a light dusting of powdered sugar.



Nutrition per serving

340 kcal	9 g	45 g	12 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the batter seems too thick, add a splash of milk; if too thin, sprinkle a little more flour.
- For extra fluff, separate the eggs, beat whites to soft peaks, and fold them into the batter at the end.
- Serve immediately for the best texture; pancakes can become soggy if left too long.