

Zucchini Bread Recipes

Yogurt Pancakes – Easy Weekly Breakfast

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

Ingredients

Batter

- [ ] 1 cup whole-milk yogurt
- [ ] 2 large eggs
- [ ] 1/2 cup milk
- [ ] 1 tablespoon honey
- [ ] 1 teaspoon vanilla extract
- [ ] 1 tablespoon lemon zest
- [ ] 1 cup all-purpose flour
- [ ] 2 teaspoons baking powder
- [ ] Pinch of salt

For Cooking

- [ ] 2 tablespoons butter, melted
- [ ] Extra butter or oil for the pan

Instructions

1. In a bowl, whisk together yogurt, eggs, milk, honey, vanilla, and lemon zest until smooth.



2. In a separate bowl, sift flour, baking powder, and salt; then fold into the wet mixture, stirring just until combined.



3. Let the batter rest for 3-5 minutes while the pan heats over medium-low; melt a little butter in the pan.



4. Pour 1/4-cup portions onto the griddle; watch for bubbles and set edges, then flip gently and cook another 1-2 minutes.



5 Serve hot, stacking the pancakes and topping with fresh fruit, extra yogurt, or a drizzle of honey.



Nutrition per serving

210 kcal	9 g	28 g	7 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the batter seems too thick, add a splash more milk.
- For extra flavor, stir in a handful of blueberries before cooking.
- Keep the heat moderate; high heat can brown the outsides before the inside puffs.