



Breakfast Pancakes



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Introduction

Pancakes are a delightful breakfast option that can be enjoyed by everyone, from kids to adults. This particular recipe for breakfast pancakes combines simplicity with delicious flavor, making it an excellent choice for a quick morning meal. Fluffy and light, these pancakes are perfect when topped with your favorite syrup, fruits, or even chocolate chips.

Detailed Ingredients with measures

- 1 cup all-purpose flour
- 2 tablespoons sugar
- 1 tablespoon baking powder
- 1/2 teaspoon salt
- 1 cup milk
- 1 large egg
- 2 tablespoons melted butter
- Optional: vanilla extract, fruit, or chocolate chips

Prep Time

10 minutes

Cook Time, Total Time, Yield

Cook Time: 10 minutes

Total Time: 20 minutes

Yield: Approximately 8 pancakes



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Detailed Directions and Instructions

Step 1: Prepare the Batter

In a large bowl, combine 1 cup of flour, 2 tablespoons of sugar, 2 teaspoons of baking powder, and a pinch of salt. Mix well.

Step 2: Mix Wet Ingredients

In a separate bowl, whisk together 1 cup of milk, 1 large egg, and 2 tablespoons of melted butter until fully blended.

Step 3: Combine the Mixtures

Gradually pour the wet mixture into the dry ingredients. Stir gently until just combined; some lumps are acceptable.

Step 4: Preheat the Pan

Heat a non-stick skillet or frying pan over medium heat. Optionally, lightly grease the pan with a little butter or oil.

Step 5: Cook the Pancakes

Pour approximately 1/4 cup of batter onto the hot pan for each pancake. Cook until bubbles form on the surface, about 2-3 minutes.

Step 6: Flip and Finish Cooking

Carefully flip the pancakes and cook for an additional 1-2 minutes until golden brown on both sides.

See also [Fireball Whiskey Cheesecake Shots](#)

Step 7: Serve

Remove the pancakes from the pan and keep warm. Repeat with the remaining batter. Serve with your choice of toppings.

Notes

Serving Suggestions

Pancakes are excellent with maple syrup, fresh fruits, or yogurt for a delightful breakfast.

Storage

Leftover pancakes can be stored in an airtight container in the refrigerator for up to 2 days or frozen for longer storage.

Ingredient Alternatives

Feel free to substitute flour with whole wheat or gluten-free options, and use plant-based milk if desired.

Cooking Tips

Ensure the pan is sufficiently heated before adding the batter to achieve a nice golden color.



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Cook techniques

Mixing Batter

Proper mixing of the batter is essential for fluffy pancakes. Combine the dry and wet ingredients separately before mixing them together gently to avoid overmixing.

Flipping Pancakes

When flipping pancakes, wait until bubbles form on the surface and the edges appear set. Use a spatula to carefully flip without breaking the pancake.

Temperature Control

Maintaining the right cooking temperature is crucial. Preheat the pan over medium heat and adjust as necessary to avoid burning while ensuring the inside cooks through.

Stacking Pancakes

To keep pancakes warm after cooking, stack them on a plate and cover them with a clean kitchen towel. This helps to retain heat and moisture.

Serving Suggestions

Consider serving pancakes with various toppings such as fresh fruits, maple syrup, honey, or whipped cream to enhance flavor and presentation.

FAQ

Can I make pancakes ahead of time?

Yes, pancakes can be made ahead and stored in the refrigerator or freezer. Reheat them before serving for the best texture.

See also Tomato Mozzarella Pesto Panini

How do I know when the pancakes are done?

Pancakes are done when they are golden brown on both sides, and a toothpick inserted in the center comes out clean.

What can I substitute for eggs in pancake recipes?

Common substitutes for eggs include mashed bananas, applesauce, or a mixture of ground flaxseed and water, which can provide similar binding properties.

Can I use whole wheat flour instead of all-purpose flour?

Yes, whole wheat flour can be used. However, it may result in denser pancakes, so you can mix it with all-purpose flour for better results.

What's the best way to store leftover pancakes?

Store leftover pancakes in an airtight container in the refrigerator for up to three days or freeze them for longer storage.



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Conclusion

Pancakes are a versatile and delicious breakfast option that can be customized to suit individual tastes. They are quick to prepare and can serve as a great base for various toppings and fillings, making them perfect for any occasion.

More recipes suggestions and combination

Banana Pancakes

Enhance your pancakes by adding mashed bananas to the batter for a naturally sweet flavor.

Blueberry Pancakes

Incorporate fresh or frozen blueberries into the mix for a burst of fruity goodness in every bite.

Chocolate Chip Pancakes

Mix chocolate chips into the batter for a sweet treat that is sure to please chocolate lovers.

Cinnamon Apple Pancakes

Add diced apples and a sprinkle of cinnamon to create a comforting, fall-inspired breakfast.

Nut and Seed Pancakes

Include a variety of nuts and seeds for a protein-packed version that adds crunch and flavor.

Vegetable Savory Pancakes

Try adding finely chopped vegetables such as spinach, zucchini, or bell peppers for a savory twist.

See also Chocolate Chip Sugar Cookies

Protein Pancakes

Boost the nutritional content by incorporating protein powder or Greek yogurt into the batter for a filling meal.

Vegan Pancakes

Substitute eggs and dairy with plant-based alternatives like flax eggs and almond milk for a vegan-friendly option.



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