



# Breakfast Pancakes



[www.savorydiscovery.com](http://www.savorydiscovery.com)

Breakfast Pancakes

## 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



[www.savorydiscovery.com](http://www.savorydiscovery.com)

Breakfast Pancakes

## 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.





[www.savorydiscovery.com](http://www.savorydiscovery.com)

Breakfast Pancakes

## 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.



Breakfast Pancakes

## 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.





Breakfast Pancakes