



Easy Coconut Pancakes: Fluffy & Irresistible

My First Coconut Pancake Flop

I remember the first time I tried this recipe. I was so excited. I forgot to let the milk and vinegar sit. My pancakes were flat as cookies! I still laugh at that.

Now I never skip that step. Letting it sit makes the milk thick and tangy. This helps our pancakes get super fluffy. It's a little step that does a big job.

Why We Let the Batter Rest

After you mix everything, walk away for ten minutes. I know, it's hard to

wait! But trust your grandma on this one.

Letting the batter rest is like a secret power. It gives the flour time to drink up the liquid. This makes every bite soft and light. What's your hardest part about waiting for breakfast?

The Magic of Coconut

That coconut extract is my favorite part. Doesn't that smell amazing? It makes my whole kitchen smell like a tropical island.

Fun fact: The coconut is not a nut! It is actually a fruit called a drupe. I love learning new things about food. It makes cooking even more fun.

Getting That Golden Brown Color

Use a medium-low heat for cooking. This is the secret to a perfect golden brown. Too hot and the outside burns before the inside cooks.

Wait until you see little bubbles on top. Then you know it's time to flip. That sizzle is the best sound in the morning. Do you like your pancakes light gold or dark brown?

Making It Your Own

The best part of cooking is making it yours. You can add chocolate chips or blueberries to this batter. My grandson loves adding a few banana slices.

This matters because cooking should be fun. It's not about being perfect. It's about creating something you love to eat and share. What would you add to your coconut pancakes?



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Ingredients:

Ingredient	Amount	Notes
Whole milk	$\frac{3}{4}$ cup	
Vinegar	1 $\frac{1}{2}$ teaspoons	
Flour	1 cup	
Sugar	3 tablespoons	
Baking powder	1 teaspoon	
Baking soda	1 teaspoon	
Sweetened shredded coconut	$\frac{1}{4}$ cup	
Fine sea salt	$\frac{1}{4}$ teaspoon	
Egg	1	
Unsalted butter	5 tablespoons	melted
Coconut extract	1 teaspoon	

My Fluffy Coconut Pancakes

1. First, let's make our special buttermilk. Mix the milk and vinegar in a cup. Let it sit for five minutes. It will look a little funny, but that's perfect. I remember my first time seeing this. I thought I ruined the milk! (My hard-learned tip: This little wait makes the pancakes extra fluffy. Don't skip it!)

See also [Tater Tots Casserole Recipe](#)

2. Grab a big bowl for the dry things. Whisk the flour, sugar, baking powder, and soda together. Then toss in the shredded coconut and salt. This smells like a tropical vacation already. Doesn't that smell amazing? I love the sweet, coconutty scent. 3. Now, pour the milk mixture into the big bowl. Add the egg, melted butter, and coconut extract. Gently stir it all together. Just mix until you don't see dry flour anymore. A few lumps

are just fine, dear. Over-mixing makes tough pancakes. 4. Let your batter take a little nap for ten minutes. This is a good time to heat your pan on medium-low. Patience is a secret ingredient in cooking. I still laugh at how I used to rush this. The pancakes always turned out better when I waited. **Do you like your pancakes golden or a little darker? Share below!** 5. Add a tiny bit of oil to your hot pan. Use a spoon or scoop to drop the batter in. Cook until you see little bubbles on top. Then give them a flip. The second side always cooks faster. I love watching them turn a perfect golden brown. 6. Keep going until all the batter is used up. Stack them high on a plate. Serve them with extra coconut and maple syrup. This stack will disappear before you know it. It always does at my house! **Cook Time:** 15 mins **Total Time:** 25 mins **Yield:** 6 servings **Category:** Breakfast

Three Tasty Twists

Let's have some fun with this simple recipe. You can change it up so easily. Here are a few of my favorite ideas. **Chocolate Chip Coconut:** Stir a handful of chocolate chips into the batter. The melted chocolate is a wonderful surprise. **Tropical Sunrise:** Add some crushed pineapple and a sprinkle of cinnamon. It tastes like a sunny morning.

See also [Homemade Granola for Snacks Breakfast and Gifts](#)

Toasty Coconut Crunch: Toast the shredded coconut in a pan first. It adds a lovely, nutty flavor. Which one would you try first? Comment below!

Serving Them Up

These pancakes are a dream on their own. But a few extras make them sing. I love a side of crispy bacon. The salty taste is wonderful with the sweet coconut. Fresh berries on top are also a beautiful choice. For a drink, cold milk is always my go-to. For a special treat, a cup of creamy



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coffee is just right. Which would you choose tonight?



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Keeping Your Coconut Pancakes Perfect Hello, my dear! Let's talk about keeping your pancake stack lovely for later. These coconut pancakes store beautifully. Let them cool completely after cooking. Then, place them in a single layer in a sealed container. They will keep in the fridge for up to three days. You can also freeze them for a month. I place parchment paper between each pancake. This stops them from sticking together. I remember making a huge batch for my grandson's sleepover. We reheated them in the toaster! It felt like a fresh breakfast all over again. Batch cooking saves your future self precious morning time. Have you ever tried storing it this way? Share below!

Flipping Fantastic: Simple Troubleshooting Even the best cooks face a few kitchen hiccups. Your batter might seem too thick. Just add a splash more milk to thin it out. If your pancakes are browning too fast, your heat is too high. Turn it down to medium-low for a golden cook. I once flipped them too early and they stuck! Wait for those little bubbles to pop on top. This matters because patience gives you that perfect, fluffy rise. Getting it right builds your confidence so much. Which of these problems have you run into before? ### Your Coconut Pancake Questions, Answered! **Q: Can I make these gluten-free?** A: Yes! Use your favorite gluten-free flour blend. It works wonderfully. **Q: Can I make the batter ahead?** A: You can mix it the night before. Keep it covered in the fridge. **Q: I don't have coconut extract.** A: Use a bit more shredded coconut. The flavor will still be lovely.

See also [Sourdough Chocolate Chip Scone Recipe](#)

Q: Can I double this recipe? A: Absolutely. Double all the ingredients in one big bowl. **Q: Any fun serving ideas?** A: Try them with sliced bananas and a drizzle of honey. Which tip will you try first? ### From My Kitchen to Yours I hope these pancakes bring a little sunshine to your table. They always remind me of lazy weekend mornings. I would love to see your beautiful creations! Share a picture of your stack with me. Have you tried this recipe? Tag us on Pinterest! Happy cooking! —Elowen Thorn.

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Cooking Method: [Stovetop](#)



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Difficulty: **Beginner**



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Prep time: **10 minutes**



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Cook time: **15 minutes**

Rest time:



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Total time: **25 minutes**



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Servings: **6 servings**



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Calories: **kcal**



Best Season: **Summer**

Description

EASY Coconut pancakes are delicious, light, fluffy, and coconutty. This

irresistible stack will be a new breakfast favorite!

Ingredients

- ☐ ¾ cup whole milk
- ☐ 1 ½ teaspoons vinegar
- ☐ 1 cup flour
- ☐ 3 tablespoons sugar
- ☐ 1 teaspoon baking powder
- ☐ 1 teaspoon baking soda
- ☐ ¼ cup sweetened shredded coconut
- ☐ ¼ teaspoon fine sea salt
- ☐ 1 egg
- ☐ 5 tablespoons unsalted butter (, melted)
- ☐ 1 teaspoon coconut extract

Instructions

1. Combine the ¾ cup whole milk and 1 ½ teaspoons vinegar. Whisk together, then let sit for 5 minutes to thicken.
2. In a large mixing bowl, whisk together the 1 cup flour, 3 tablespoons sugar, 1 teaspoon baking powder, 1 teaspoon baking soda, ¼ cup sweetened shredded coconut, and ¼ teaspoon fine sea salt.
3. Add the 1 egg, 1 teaspoon coconut extract, and 5 tablespoons unsalted butter. Pour into the flour mixture and stir just until everything is incorporated.
4. Let the batter sit for 10 minutes. While the batter sits, heat a large nonstick skillet on medium-low heat.
5. Once the skillet is hot, add a teaspoon of a neutral oil.
6. Use a 1 ½ tablespoon cookie scoop to drop three scoops of pancake batter into the skillet. Let the pancakes cook until the

bottoms are golden brown, and the tops begin to bubble – about 3 to 4 minutes.

7. Use a thin-set spatula to flip the pancakes over and let them cook until the bottoms are golden brown – about 2 to 3 more minutes.
8. Carefully transfer the pancakes to a plate and repeat with the remaining batter. Serve the pancakes with shredded coconut and maple syrup or coconut syrup.
9. If you've tried this recipe, come back and let us know how it was in the comments or star ratings.

Keywords: Coconut, Pancakes, Breakfast, Fluffy