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Buttermilk Pancakes

Wake up to the comforting aroma of golden, fluffy buttermilk pancakes, made the classic way with rich, tangy buttermilk for that irresistible homemade taste. These pancakes strike the perfect balance between light and hearty, with a soft, pillowy texture that melts in your mouth.

Each bite delivers a subtle tang and buttery richness, making them the perfect canvas for your favorite toppings — whether it's warm maple syrup, a pat of melting butter, fresh berries, or a dusting of powdered sugar.

Whether you're serving up a cozy weekend brunch or a quick weekday treat, these pancakes bring a taste of nostalgia and comfort to every plate.

Ingredients (makes about 8 pancakes):

- 1 ½ cups (190g) all-purpose flour
- 3 ½ tsp baking powder
- 1 tsp salt
- 1 tbsp sugar
- 1 ¼ cups (300ml) milk
- 1 egg
- 3 tbsp melted butter (plus extra for the pan)
- 1 tsp vanilla extract (optional, but adds a nice flavor)

Instructions:

1. Mix Dry Ingredients:
In a large bowl, whisk together the flour, baking powder, salt, and sugar.
2. Add Wet Ingredients:
In a separate bowl or measuring cup, mix the milk, egg, melted butter, and vanilla extract.
3. Combine:
Pour the wet ingredients into the dry ingredients. Stir gently until just combined. The batter should be a little lumpy—don't overmix.

4. Preheat the Pan:
Heat a non-stick skillet or griddle over medium heat. Add a small amount of butter or oil to grease the surface.
5. Cook the Pancakes:
Pour about $\frac{1}{4}$ cup of batter per pancake onto the hot pan. Cook until bubbles appear on the surface and the edges look set (about 2–3 minutes). Flip and cook for another 1–2 minutes until golden brown.
6. Serve Warm:
Stack and serve with maple syrup, butter, fresh fruit, or your favorite toppings.