

My Favorite Granola Pancakes



Ingredients

Pancake Batter

- 3 large eggs
- 2 1/2 cups milk
- 1 tbsp vanilla extract
- 3 cups all-purpose flour
- 2 tbsp sugar
- 1 tsp salt
- 2 tbsp baking powder
- 6 tbsp butter, melted
- 2 cups granola clusters

Honey Butter Sauce

- 6 tbsp butter, melted
- 1/2 cup pure honey
- 1 tsp cinnamon
- Pinch of salt (if using unsalted butter)

Instructions

1. Prepare the batter

In a large bowl, whisk together the eggs, milk, and vanilla extract until smooth. Set aside.

In a separate bowl, whisk together the flour, sugar, salt, and baking powder. Gradually add the dry ingredients into the wet ingredients, whisking until just combined. Do not overmix.

Pour in the melted butter and gently mix to incorporate.

Fold in the granola clusters, keeping the texture intact.

2. Cook the pancakes

Heat a pan or griddle over low heat.

Pour batter onto the pan and cook until bubbles form on the surface and the edges begin to set (about 3–5 minutes).

Flip and cook for another 2–3 minutes, until golden and cooked through.

Repeat with remaining batter.

3. Make the honey butter sauce

In a bowl, combine the melted butter, honey, cinnamon, and a pinch of salt. Whisk continuously until the mixture becomes thick, glossy, and emulsified. (The more you whisk, the richer and creamier it becomes.)

Tips & Tricks

- Low heat is key — this allows the pancakes to cook through without burning the granola.
- Don't overmix the batter — keep it light for soft, fluffy pancakes.
- Fold, don't stir the granola to keep those clusters intact.
- For extra indulgence, add a small pat of butter between pancake layers before serving.
- The sauce thickens as you whisk — give it time, it's worth it.