

Easy Homemade Pancakes Just Like Grandma Made

Classic Fluffy Pancakes Perfect for Weekend Brunch ??



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2 min

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INGREDIENTS

1 1/2 cups all-purpose flour

3/4 tsp baking powder

1 tsp salt

1 tbsp white sugar

1 1/2 cups milk

1 egg

3 tbsp butter, melted

Instructions:

1 Mix the Dry Ingredients:

2 Add the Wet Ingredients:

3 Heat the Griddle:

4 Cook the Pancakes:

5 Serve Hot:

Tips for Fluffy Pancakes:

Serving Suggestions:

Warm maple syrup and butter

Fresh berries and whipped cream

A scoop of Greek yogurt and a drizzle of honey

A side of crispy bacon or a light tangy chicken salad for a savory-sweet brunch combo

Storage & Reheating:

Fridge: Store in an airtight container for up to 3 days.

Freezer: Stack with parchment paper in between and freeze for up to 2 months.

Reheat: Toast, microwave, or warm in a skillet for fresh flavor.

More Breakfasts You'll Love:

This One-Pan Breakfast Bake Will Make You Skip
These 3-Ingredient Chocolate Chip Oatmeal Breakfast
Cookies Are My Morning Time Saver
A Light Tangy Chicken Salad I Actually Crave (And
There's No Mayo in Sight)
This Blueberry Lemonade Is My Favorite Refreshing
Drink for Sunny Days
These Rainbow Sprinkle Cookies Are My Favorite Way
to Bake Up Instant Joy
Final Thoughts:

DIRECTIONS

1. Mix the Dry Ingredients: In a large bowl, sift together the flour, baking powder, salt, and sugar.
2. Add the Wet Ingredients: Make a well in the center of the dry mix. Pour in the milk, egg, and melted butter. Whisk gently until the batter is smooth, but don't overmix.
3. Heat the Griddle: Preheat a lightly oiled griddle or non-stick frying pan over medium-high heat. The surface is ready when a drop of water dances on it.
4. Cook the Pancakes: Pour or scoop about ... cup of batter for each pancake onto the griddle. Cook until bubbles form on the surface, then flip and cook the other side until golden brown, about 1-2 minutes per side.
5. Serve Hot: Stack 'em up and serve warm with your favorite toppings—think maple syrup, powdered sugar, sliced bananas, or even a handful of rainbow sprinkle cookies on the side for a colorful twist.
6. Tips for Fluffy Pancakes: ? Don't overmix the batter—a few small lumps are totally fine.? Let the batter rest for 5-10 minutes before cooking to allow the baking powder to activate.? Use real butter for the best flavor and golden edges.? Low and steady heat keeps the outside golden while the inside cooks through.
7. Serving Suggestions: These pancakes are super versatile. Try them with:
8. Warm maple syrup and butter
9. Fresh berries and whipped cream
10. A scoop of : Greek yogurt and a drizzle of honey
11. A side of crispy bacon or a light tangy chicken salad for a savory-sweet brunch combo

12. And don't forget to sip on blueberry lemonade while you're at it!
13. Storage & Reheating: Fridge: Store in an airtight container for up to 3 days.
14. Freezer: Stack with parchment paper in between and freeze for up to 2 months.
15. Reheat: Toast, microwave, or warm in a skillet for fresh flavor.
16. More Breakfasts You'll Love: If you love a good morning spread, try these other reader-favorite recipes:
17. This : One-Pan Breakfast Bake Will Make You Skip
18. These 3-: Ingredient Chocolate Chip Oatmeal Breakfast Cookies Are My Morning Time Saver
19. A Light : Tangy Chicken Salad I Actually Crave (And There's No Mayo in Sight)
20. This : Blueberry Lemonade Is My Favorite Refreshing Drink for Sunny Days
21. These : Rainbow Sprinkle Cookies Are My Favorite Way to Bake Up Instant Joy
22. Final Thoughts: These Old-Fashioned Pancakes are light, fluffy, and beautifully golden-just like grandma used to make. They're easy, adaptable, and made for lazy weekend mornings, holiday brunches, or just because.
23. Try them, top them, and make them your own. Let me know how they turned out in the comments and follow for more classic comfort food, done right. ??

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/easy-homemade-pancakes-just-like-grandma-made/>