

## This French Pancake Batter Is All You Need for Sweet or Savory Magic

Restless Pancake Dough - Inspired by Philippe Etchebest



**TIME**  
**30 min**

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**ChefManiac**

### INGREDIENTS

1 cup all-purpose flour

1... cups whole milk

2 large eggs

Optional Add-Ins & Variations:

Pinch of salt (especially for savory versions)

1 tbsp melted butter for added richness

Splash of vanilla extract for sweet applications

Fresh herbs (thyme, parsley) for savory crepes

Step-by-Step Instructions:

Whisk the eggs in a mixing bowl until smooth and frothy.

Add the milk, whisking constantly to combine.

Gradually sift in the flour, whisking continuously to prevent lumps.

Let the batter rest for 15-30 minutes. This helps the gluten relax and makes the pancakes more tender.

Heat a nonstick or greased skillet over medium heat.

Pour in a small ladle of batter and swirl the pan to coat the surface.

Cook for 1-2 minutes per side, or until lightly golden. Flip carefully.

Fill or top as desired and serve immediately!

Tips for Success:

Resting is key: Letting the batter sit gives you a smoother texture.

Use a ladle to portion the batter evenly.  
Preheat the pan properly to avoid sticking.  
For crepe-style pancakes, keep them thin and flip gently.  
Sweet or Savory Ideas:  
Fill with Nutella and banana slices  
Serve with whipped cream and berries  
Top with honey, cinnamon, or powdered sugar  
Ham, cheese & spinach folds  
Smoked salmon, cream cheese & chive wraps  
Fried egg & avocado roll-ups  
The Viral Cottage Cheese Pancake for a protein-packed breakfast combo  
3-Ingredient Chocolate Chip Oatmeal Breakfast Cookies for a grab-and-go option  
Brownie Batter Dip as a decadent side dip  
Easy Pumpkin Spice Muffins for seasonal flavor contrast  
One-Pan Breakfast Bake to make it a brunch spread  
Storage and Leftovers:

## DIRECTIONS

1. Whisk the eggs in a mixing bowl until smooth and frothy.
2. Add the milk, whisking constantly to combine.
3. Gradually sift in the flour, whisking continuously to prevent lumps.
4. Let the batter rest for 15-30 minutes. This helps the gluten relax and makes the pancakes more tender.
5. Heat a nonstick or greased skillet over medium heat.
6. Pour in a small ladle of batter and swirl the pan to coat the surface.
7. Cook for 1-2 minutes per side, or until lightly golden. Flip carefully.
8. Fill or top as desired and serve immediately!
9. Tips for Success: Resting is key: Letting the batter sit gives you a smoother texture.
10. Use a ladle to portion the batter evenly.
11. Preheat the pan properly to avoid sticking.
12. For crepe-style pancakes, keep them thin and flip gently.
13. Sweet or Savory Ideas: Use this base to create either sweet treats or savory delights:
14. Sweet : Ideas:
15. Fill with : Nutella and banana slices
16. Serve with whipped cream and berries
17. Top with honey, cinnamon, or powdered sugar
18. Savory : Favorites:
19. Ham, cheese & spinach folds
20. Smoked salmon, cream cheese & chive wraps

21. Fried egg & avocado roll-ups
22. Pair with:
23. The : Viral Cottage Cheese Pancake for a protein-packed breakfast combo
24. 3-Ingredient Chocolate Chip Oatmeal Breakfast Cookies for a grab-and-go option
25. Brownie : Batter Dip as a decadent side dip

## TIPS FOR SUCCESS

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

Original recipe: <https://chefmaniac.com/this-french-pancake-batter-is-all-you-need-for-sweet-or-savory-magic/>