

## Mini Pancake Cereal - The Cutest Breakfast You'll Ever Make

Mini Pancake Cereal ??



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### INGREDIENTS

- 1 cup all-purpose flour
- 2 tablespoons sugar
- 1 teaspoon baking powder
- $\frac{1}{2}$  teaspoon baking soda
- $\frac{1}{4}$  teaspoon salt
- $\frac{3}{4}$  cup milk (or buttermilk for extra fluff)
- 1 egg
- 1 teaspoon vanilla extract
- 1 tablespoon melted butter (plus more for cooking)

### DIRECTIONS

- 1. Mix the Dry Ingredients:** In a bowl, whisk together the flour, sugar, baking powder, baking soda, and salt.
- 2. Whisk the Wet Ingredients:** In a separate bowl, whisk the milk, egg, vanilla extract, and melted butter.
- 3. Combine Wet & Dry:** Gently add the wet ingredients to the dry ingredients. Stir until just combined. A few lumps are fine-don't overmix!
- 4. Prep for Pouring:** Transfer the batter into a squeeze bottle or piping bag (you can also use a spoon, but a bottle gives you control).
- 5. Heat the Pan:** Preheat a non-stick skillet over medium-low heat. Grease lightly with butter.
- 6. Cook the Minis:** Squeeze small dots of batter onto the pan, about nickel-sized. Cook for 30-45 seconds until bubbles form, then flip. Cook an additional 20-30 seconds until golden brown.
- 7. Repeat & Finish:** Repeat with remaining batter, greasing the pan as needed.
- 8. Serve with Style:** Pile the mini pancakes in a bowl and serve with maple syrup, honey, fruit, or a splash of milk for the full cereal vibe!

### TIPS FOR SUCCESS

- Use a squeeze bottle for the most control over pancake size.
- Low heat is key-these cook fast and burn easily.
- Add a few drops of food coloring to the batter for a rainbow version!

Try this viral cottage cheese pancake version for a healthy twist.

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

Original recipe: <https://chefmaniac.com/mini-pancake-cereal-the-cutest-breakfast-youll-ever-make/>