

Fluffy Matcha Pancakes: An Elegant Twist on a Breakfast Classic

Unique & Sophisticated Flavor:



OVEN
200°F

TIME
5 min

PRINT
Recipe Card

SAVE
PDF

INGREDIENTS

Dry Ingredients: 1 cup of all-purpose flour, 2 tbsp sugar, 1 tsp baking powder, 1 tsp high-quality matcha powder, and a pinch of salt.

Wet Ingredients: 1 cup of milk, 2 large eggs, and 2 tbsp of melted butter.

For Cooking: Extra butter or neutral oil for the skillet.

Swaps and Notes:

The Secret to Fluffiness: The key is not to overmix the batter. Lumps are your friend! Gently folding the wet and dry ingredients together until they are just combined prevents the gluten from overdeveloping, which is what leads to tough, rubbery pancakes.

Sift Your Matcha: Matcha powder can be clumpy. I highly recommend sifting it in with your other dry ingredients to ensure it distributes evenly for a consistent color and flavor.

Milk Options: While I use whole milk for richness, you can easily substitute it with buttermilk for extra tang and tenderness, or use non-dairy alternatives like almond, soy, or oat milk.

Adjusting the Flavor: If you're a true matcha fanatic, feel free to increase the powder to $\frac{1}{2}$ teaspoons. If you're new to the flavor, you can start with $\frac{1}{4}$ teaspoon.

How to Make Fluffy Matcha Green Tea Pancakes:

More Delicious Breakfast and Baking Ideas:

The Viral Cottage Cheese Pancake Everyone's Talking About: For another protein-packed, unique twist on pancakes.

This One-Pan Breakfast Bake Will Make You Skip the Skillet: When you're in the mood for a savory breakfast, this is my go-to.

My Favorite Easy Pumpkin Spice Muffins: Love adding special flavors to your baked goods? These muffins are a must-try.

The Best Chocolate Chip Banana Bread: For those days when only a comforting classic will do.

These Rainbow Sprinkle Cookies Are My Favorite Way to Bake Up Instant Joy: The vibrant green of these pancakes always makes me smile, just like the colors in these joyful cookies.

Final Thoughts:

DIRECTIONS

1. Preparation time: 5 minutes (+5 minutes resting time)
Cooking time: 10 minutes Servings: 4 (makes about 8 pancakes) Calories: ~250 per serving
2. Step 1: Combine the Dry Ingredients In a large bowl, whisk together the flour, sugar, baking powder, matcha powder, and the pinch of salt. Sifting the matcha powder first is a great way to avoid any clumps.
3. Step 2: Combine the Wet Ingredients In a separate medium bowl, whisk the eggs until they are lightly beaten. Then, whisk in the milk and the melted butter until everything is well combined.
4. Step 3: Gently Mix the Batter Pour the wet ingredients into the bowl with the dry ingredients. Using a spatula or wooden spoon, gently fold the ingredients together until they are just combined. Do not overmix! The batter should be slightly lumpy, and that's exactly what you want for fluffy pancakes.
5. Step 4: Let the Batter Rest Let the batter sit at room temperature for about 5 minutes. This allows the gluten to relax and the baking powder to start working its magic, resulting in a more tender and fluffy pancake.
6. Step 5: Cook the Pancakes Heat a large non-stick skillet or griddle over medium-low heat. Add a small pat of butter or a swirl of oil. Once the butter is melted and sizzling, pour about $\frac{1}{4}$ cup of batter onto the skillet for each pancake.
7. Cook for 2-3 minutes, or until you see bubbles forming on the surface and the edges look set. Gently flip the pancakes and cook for another 1-2 minutes on the other side, until golden brown.

8. Step 6: Serve and Enjoy Transfer the cooked pancakes to a plate. You can keep them warm in a 200°F oven while you finish the rest of the batter. Serve your beautiful matcha pancakes warm with your favorite toppings. A drizzle of maple syrup, a handful of fresh raspberries, or a dollop of whipped cream are all fantastic choices.
9. More Delicious Breakfast and Baking Ideas: If these unique pancakes have inspired you to get creative in the kitchen, you'll love these other recipes!
10. The : Viral Cottage Cheese Pancake Everyone's Talking About: For another protein-packed, unique twist on pancakes.
11. This : One-Pan Breakfast Bake Will Make You Skip the Skillet: When you're in the mood for a savory breakfast, this is my go-to.
12. My Favorite : Easy Pumpkin Spice Muffins: Love adding special flavors to your baked goods? These muffins are a must-try.
13. The : Best Chocolate Chip Banana Bread: For those days when only a comforting classic will do.
14. These : Rainbow Sprinkle Cookies Are My Favorite Way to Bake Up Instant Joy: The vibrant green of these pancakes always makes me smile, just like the colors in these joyful cookies.
15. Final Thoughts: These Fluffy Matcha Green Tea Pancakes are proof that breakfast can be both simple and extraordinarily special. They're a wonderful way to slow down, enjoy a quiet moment, and start your day with something truly delightful. I hope you enjoy their unique flavor and beautiful color as much as I do.
16. Give them a try this weekend! And when you do, I'd love for you to leave a comment below sharing your favorite toppings. Happy cooking!

SWAPS & NOTES

The Secret to Fluffiness: The key is not to overmix the batter.

Gently folding the wet and dry ingredients together until they are just combined prevents the gluten from overdeveloping, which is what leads to tough, rubbery pancakes.

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

Original recipe: <https://chefmaniac.com/fluffy-matcha-pancakes-an-elegant-twist-on-a-breakfast-classic/>

Sift Your Matcha: Matcha powder can be clumpy.

I highly recommend sifting it in with your other dry ingredients to ensure it distributes evenly for a consistent color and flavor.