

## Buckwheat Pancakes: Hearty, Nutty, and Perfect for Cozy Mornings

Buckwheat Pancakes: Warm, Nutty & Naturally Hearty



**TIME**  
**5 min**

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### INGREDIENTS

- 2 Cups Buckwheat Flour
- 1 Tbsp Granulated Sugar
- 2 Tsp Baking Powder
- $\frac{1}{2}$  Tsp Salt
- $\frac{1}{2}$  Tsp Baking Soda
- 3 Cups Buttermilk
- 2 Large Eggs, beaten
- 1 Tsp Vanilla Extract
- 2 Tbsp Unsalted Butter (plus more for the griddle)

#### Ingredient Notes & Swaps:

**Buttermilk:** Adds richness and tang. If unavailable, mix milk with 1 tbsp lemon juice and let sit for 5 minutes.

**Buckwheat Flour:** Look for 100% buckwheat flour for full flavor, or blend with all-purpose flour for a milder taste.

**Sweeteners:** Swap granulated sugar for maple syrup or coconut sugar for a deeper sweetness.

#### How to Make Buckwheat Pancakes:

1. Mix the Dry Ingredients:
2. Mix the Wet Ingredients:
3. Combine:
4. Rest the Batter:
5. Cook the Pancakes:
6. Serve Warm:

Tips for Success:

Use a ladle or measuring cup for uniform pancakes.

Rest the batter to avoid dense pancakes.

Add-ins welcome: Think blueberries, chopped nuts, or even mini chocolate chips.

Serving Suggestions:

Serve with a drizzle of warm maple syrup and fresh berries

Top with Greek yogurt and honey for a protein-packed breakfast

Pair with caramel apple nachos for a sweet-savory spread

Enjoy with a side of edible cookie dough for brunch vibes

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## DIRECTIONS

1. **Mix the Dry Ingredients:** In a large bowl, whisk together buckwheat flour, sugar, baking powder, baking soda, and salt.
2. **Mix the Wet Ingredients:** In a separate bowl, whisk together buttermilk, beaten eggs, vanilla extract, and melted butter until smooth.
3. **Combine:** Pour the wet ingredients into the dry and stir gently until just combined. Don't overmix-a few lumps are totally fine.
4. **Rest the Batter:** Let the batter rest for 5 minutes to hydrate and thicken.
5. **Cook the Pancakes:** Heat a nonstick skillet or griddle over medium heat and add a bit of butter. Pour batter in spoonfuls and cook for 3-4 minutes, until bubbles form on the surface and edges look set. Flip and cook another 2-3 minutes until golden.
6. **Serve Warm:** Repeat with remaining batter, greasing the skillet as needed. Serve with butter, syrup, or your favorite toppings.
7. **Tips for Success:** Use a ladle or measuring cup for uniform pancakes.
8. **Rest the batter to avoid dense pancakes.**
9. **Add-ins welcome:** Think blueberries, chopped nuts, or even mini chocolate chips.
10. **Serving Suggestions:** Serve with a drizzle of warm maple syrup and fresh berries
11. **Top with :** Greek yogurt and honey for a protein-packed breakfast
12. **Pair with caramel apple nachos for a sweet-savory spread**

13. Enjoy with a side of edible cookie dough for brunch vibes
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18. These : Chocolate Chip Cookie Dough Brownie Bombs Are My Favorite Sweet Obsession
19. Final Thoughts: These Buckwheat Pancakes are the kind of breakfast that makes you want to linger a little longer at the table. They're rustic, comforting, and deeply satisfying-just right for slow mornings and hungry bellies. Whether you serve them classic with syrup or dress them up for brunch, they're sure to become a go-to favorite.
20. Try them, tag @chefmaniac, and let me know how you topped your stack! And don't forget to subscribe for more feel-good, flavor-packed breakfasts. ??

## SWAPS & NOTES

& Swaps Buttermilk: Adds richness and tang.

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## TIPS FOR SUCCESS

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Rest the batter to avoid dense pancakes.

Add-ins welcome: Think blueberries, chopped nuts, or even mini chocolate chips.

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