

Cookie Butter Pancakes Recipe: Fluffy, Sweet, and Perfect for Breakfast

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5 min

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INGREDIENTS

1 1/2 cups all-purpose flour
2 tablespoons granulated sugar
1 tablespoon baking powder
1/4 teaspoon salt
1 cup milk
1 large egg
3 tablespoons melted butter
1 teaspoon vanilla extract
1/3 cup cookie butter, plus extra for serving
Butter or oil for the skillet
Optional Toppings:
Warm maple syrup
Whipped cream
Sliced bananas
Crushed cookies
Powdered sugar

DIRECTIONS

1. Mix the dry ingredients: In a large bowl, whisk together the flour, sugar, baking powder, and salt.
2. Mix the wet ingredients: In another bowl, whisk together the milk, egg, melted butter, vanilla extract, and cookie butter until smooth.
3. Combine: Pour the wet ingredients into the dry ingredients and stir just until combined. A few small lumps are fine.
4. Rest the batter: Let the batter sit for 5 minutes so the pancakes can cook up extra fluffy.
5. Heat the skillet: Warm a nonstick skillet or griddle over medium heat and lightly grease it with butter or oil.
6. Cook the pancakes: Scoop batter onto the skillet, using about 1/4 cup per pancake. Cook until bubbles form on the surface and the edges begin to set, then flip and cook until golden and cooked through.
7. Keep warm: Transfer finished pancakes to a plate and keep warm while you cook the rest of the batter.
8. Serve: Stack the pancakes and top with maple syrup, melted cookie butter, whipped cream, or your favorite toppings.

SWAPS & NOTES

that feel perfect for breakfast, especially on slow weekends or brunch mornings when you want something comforting.

These pancakes are easy enough to make from scratch, but they taste like something you would order as a special treat.

Why I Love This Recipe This recipe checks all the boxes for me.

The pancakes stay fluffy and tender, but the cookie butter adds a richness that makes them feel extra satisfying.

TIPS FOR SUCCESS

The biggest tip for fluffy pancakes is not overmixing the batter.

Stir just until the flour disappears.

Overmixing can make pancakes dense instead of light and tender.

Another important tip is to keep the skillet at medium heat rather than turning it up too high.

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