

## The Best Fluffy Pancake Recipe for Weekend Breakfasts

2 ½ teaspoons baking powder



**TIME**  
**5 to 10 min**

**PRINT**  
**Recipe Card**

**SAVE**  
**PDF**

**SOURCE**  
**ChefManiac**

### INGREDIENTS

- 1 ½ cups all-purpose flour
- 2 ½ teaspoons baking powder
- ½ teaspoon salt
- 1 tablespoon sugar
- 1 ¼ cups milk
- 1 egg
- 3 tablespoons melted butter or oil
- 2 teaspoons vanilla extract

### DIRECTIONS

1. In a large bowl, whisk together the flour, baking powder, salt, and sugar.
2. In a separate bowl, whisk the milk, egg, melted butter or oil, and vanilla extract until smooth.
3. Pour the wet ingredients into the dry ingredients. Stir gently until just combined. The batter should still be a little lumpy, which is exactly what you want.
4. Let the batter rest for 5 to 10 minutes if you have time. This helps the pancakes turn out extra fluffy.
5. Preheat a non-stick skillet or griddle over medium heat. Lightly grease it with butter or oil.
6. Pour about ¼ cup of batter onto the hot skillet for each pancake.
7. Cook for 2 to 3 minutes, until bubbles form on the surface and the edges start to look set.
8. Flip and cook for another 1 to 2 minutes, until golden brown and cooked through.
9. Serve warm with your favorite toppings like maple syrup, fresh fruit, whipped cream, or butter.

### SWAPS & NOTES

All-purpose flour keeps the texture classic and fluffy, but you can experiment with part whole wheat flour if you want a heartier pancake.

Just know that full whole wheat flour will make the pancakes a bit denser.

Milk works perfectly here, but buttermilk is a great variation if you want more richness and a subtle tang.

The batter will still cook beautifully and may give you an even more tender bite.

## TIPS FOR SUCCESS

The biggest key to fluffy pancakes is not overmixing the batter.

Stir just until the ingredients come together.

A few lumps are completely fine and actually help prevent dense pancakes.

Another helpful tip is to let the batter rest before cooking.

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

Original recipe: <https://chefmaniac.com/the-best-fluffy-pancake-recipe-for-weekend-breakfasts/>