

The Secret to the Fluffiest Pancakes? It's Already in Your Pantry

The Secret to the Fluffiest Pancakes



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10 min

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INGREDIENTS

- 1 cup all-purpose flour
- 2 tablespoons sugar
- 1 teaspoon baking powder
- 1/2 teaspoon baking soda
- 1/4 teaspoon salt
- 1 cup buttermilk
- 1 large egg
- 2 tablespoons melted butter
- Cooking spray or additional butter for the pan

DIRECTIONS

- 1. Mix : Dry Ingredients:** In a large bowl, whisk together the flour, sugar, baking powder, baking soda, and salt. This ensures that the leavening agents are evenly distributed.
- 2. Combine : Wet Ingredients:** In another bowl, whisk together the buttermilk, egg, and melted butter until well combined.
- 3. Combine : Wet and Dry Mixtures:** Pour the wet ingredients into the dry ingredients. Gently fold them together until just combined. It's okay if there are a few lumps; overmixing will lead to dense pancakes.
- 4. Let the : Batter Rest:** Allow the batter to sit for about 5-10 minutes. This resting period is crucial for achieving fluffiness.
- 5. Heat the : Pan:** Preheat a non-stick skillet or griddle over medium heat. Lightly grease it with cooking spray or butter.
- 6. Cook the : Pancakes:** Pour about 1/4 cup of batter onto the skillet for each pancake. Cook until bubbles form on the surface and the edges look set, about 2-3 minutes. Flip and cook for another 1-2 minutes until golden brown.
- 7. Serve : Warm:** Remove from the skillet and serve immediately with your favorite toppings.

TIPS FOR SUCCESS

Experiment with Flavors: Add vanilla extract or a pinch of cinnamon to the batter for extra flavor.

Mix-Ins: Try adding blueberries, chocolate chips, or chopped nuts to the batter for a fun twist.

Make Ahead: You can prepare the dry ingredients in advance and store them in an airtight container for quick pancake mornings.

Freezing Leftovers: If you have leftover pancakes, freeze them in a single layer and then transfer to a zip-top bag.

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

Original recipe: <https://chefmaniac.com/the-secret-to-the-fluffiest-pancakes-its-already-in-your-pantry/>