

# New Original Pancake Recipes You Should Try

Pancakes are a classic breakfast food that can be enjoyed by people of all ages. They are quick and easy to make, and they can be topped with a variety of delicious ingredients. But if you're tired of the same old pancake recipes, don't worry! There are plenty of new and original pancake recipes out there that will tantalize your taste buds.



## Evolve with Pancakes: New, Original Pancake Recipes you should try by Molly Mills

★★★★★ 5 out of 5

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## Classic Buttermilk Pancakes

Buttermilk pancakes are a classic for a reason. They are light and fluffy, with a slightly tangy flavor. To make buttermilk pancakes, you will need:

- 1 cup all-purpose flour
- 2 teaspoons baking powder
- 1/2 teaspoon baking soda

- 1/2 teaspoon salt
- 1 egg
- 1 cup buttermilk
- 1/4 cup melted butter

To make the pancakes, simply whisk together the dry ingredients in a large bowl. In a separate bowl, whisk together the egg, buttermilk, and melted butter. Add the wet ingredients to the dry ingredients and whisk until just combined. Do not overmix. Heat a lightly oiled griddle or frying pan over medium heat. Pour 1/4 cup of batter onto the hot griddle for each pancake. Cook for 2-3 minutes per side, or until golden brown. Serve with your favorite toppings.

## **Blueberry Pancakes**

Blueberry pancakes are a delicious way to start your day. They are filled with juicy blueberries and have a slightly sweet flavor. To make blueberry pancakes, you will need:

- 1 cup all-purpose flour
- 2 teaspoons baking powder
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt
- 1 egg
- 1 cup milk
- 1/4 cup melted butter

- 1 cup blueberries

To make the pancakes, simply whisk together the dry ingredients in a large bowl. In a separate bowl, whisk together the egg, milk, and melted butter. Add the wet ingredients to the dry ingredients and whisk until just combined. Do not overmix. Fold in the blueberries. Heat a lightly oiled griddle or frying pan over medium heat. Pour 1/4 cup of batter onto the hot griddle for each pancake. Cook for 2-3 minutes per side, or until golden brown. Serve with your favorite toppings.

## **Chocolate Chip Pancakes**

Chocolate chip pancakes are a decadent treat that is perfect for any occasion. They are filled with rich chocolate chips and have a slightly sweet flavor. To make chocolate chip pancakes, you will need:

- 1 cup all-purpose flour
- 2 teaspoons baking powder
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt
- 1 egg
- 1 cup milk
- 1/4 cup melted butter
- 1/2 cup chocolate chips

To make the pancakes, simply whisk together the dry ingredients in a large bowl. In a separate bowl, whisk together the egg, milk, and melted butter.

Add the wet ingredients to the dry ingredients and whisk until just combined. Do not overmix. Fold in the chocolate chips. Heat a lightly oiled griddle or frying pan over medium heat. Pour 1/4 cup of batter onto the hot griddle for each pancake. Cook for 2-3 minutes per side, or until golden brown. Serve with your favorite toppings.

## **Banana Pancakes**

Banana pancakes are a healthy and delicious way to start your day. They are filled with ripe bananas and have a slightly sweet flavor. To make banana pancakes, you will need:

- 1 cup all-purpose flour
- 2 teaspoons baking powder
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt
- 1 egg
- 1 cup milk
- 1/4 cup melted butter
- 1 ripe banana, mashed

To make the pancakes, simply whisk together the dry ingredients in a large bowl. In a separate bowl, whisk together the egg, milk, and melted butter. Add the wet ingredients to the dry ingredients and whisk until just combined. Do not overmix. Fold in the mashed banana. Heat a lightly oiled griddle or frying pan over medium heat. Pour 1/4 cup of batter onto the hot

griddle for each pancake. Cook for 2-3 minutes per side, or until golden brown. Serve with your favorite toppings.

## Strawberry Pancakes

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