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📄 The Fluffiest Sunday Morning Pancakes (That Never Fail!)

Jimmy - 2026-02-27 - [Comments \(0\)](#) - [Cat 1](#)

There is something almost magical about pancakes on a slow morning. The gentle sizzle in the pan, the warm buttery smell drifting through the kitchen, that first drizzle of maple syrup soaking into a fluffy stack — it's comfort in its purest form.

Over the years, I've tested so many pancake recipes: too dense, too flat, too dry, too complicated. This one? It's the one I come back to every single time. Soft in the center, lightly golden on the outside, and perfectly fluffy without being heavy. Best of all, it uses simple pantry ingredients you probably already have.

Let's make pancakes.

📄 Why You'll Love This Recipe

- Made with basic ingredients
- Ready in under 30 minutes
- Perfectly fluffy every time
- Easy to customize with berries, chocolate chips, or spices

📄 Ingredients (Serves 4 - about 8-10 pancakes)

- 1½ cups (190g) all-purpose flour
- 1 tablespoon sugar
- 1 teaspoon salt
- 3½ teaspoons baking powder
- 1¼ cups (300ml) milk
- 1 egg
- 3 tablespoons melted butter (plus extra for the pan)
- ½ teaspoon vanilla extract (optional, but lovely)

□ Step-by-Step Instructions

1. Mix the dry ingredients

In a large bowl, whisk together the flour, sugar, salt, and baking powder. This ensures everything is evenly distributed and helps avoid lumps later.

2. Combine the wet ingredients

In a separate bowl, whisk the milk, egg, melted butter, and vanilla extract until smooth.

3. Bring it together

Pour the wet mixture into the dry ingredients. Gently stir until just combined. A few small lumps are completely fine — overmixing will make your pancakes dense instead of fluffy.

Let the batter rest for 5 minutes if you have time. This helps create extra softness.

4. Heat the pan

Place a non-stick pan or griddle over medium heat and lightly grease it with butter. The pan is ready when a drop of water sizzles gently.

5. Cook the pancakes

Pour about ¼ cup of batter into the pan for each pancake. Cook until bubbles form on the surface (about 2–3 minutes), then flip and cook for another 1–2 minutes until golden brown.

6. Serve warm

Stack them high and serve immediately with butter, maple syrup, fresh berries, or a dusting of powdered sugar.

□ Delicious Variations

- **Blueberry pancakes:** Add a handful of fresh blueberries to the batter or sprinkle them onto each pancake in the pan.
- **Chocolate chip pancakes:** Stir in 2 tablespoons of chocolate chips.
- **Cinnamon pancakes:** Add ½ teaspoon cinnamon to the dry ingredients.

□ Tips for Extra Fluffy Pancakes

- Don't overmix the batter.
- Make sure your baking powder is fresh.
- Cook on medium heat — too hot and the outside burns before the inside cooks.
- Flip only once for the best texture.

There's something timeless about a stack of homemade pancakes. Whether it's a quiet Sunday morning or a busy

weekday treat, this recipe brings warmth and comfort to the table every time.

Happy cooking! ☺