



Easy Buttermilk Pancake Recipe – Fluffy, Homemade, and Ready in 15 Minutes

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Table of Contents



- 1. Why These Buttermilk Pancakes Are Everyone's Weekend Favorite
 - 1.1.  Ingredients You'll Need for the Best Fluffy Buttermilk Pancakes
 - 1.1.1.  Dry Ingredients
 - 1.1.2.  Wet Ingredients
 - 1.1.3.  For Cooking
 - 1.2.  How to Make Fluffy Buttermilk Pancakes from Scratch
 - 1.2.1. 1. Mix the Dry Ingredients
 - 1.2.2. 2. Whisk the Wet Ingredients
 - 1.2.3. 3. Combine Wet and Dry Mixtures
 - 1.2.4. 4. Let the Batter Rest (Optional but Worth It!)
 - 1.2.5. 5. Heat Your Pan or Griddle
 - 1.2.6. 6. Cook the Pancakes
 - 1.2.7. 7. Serve Warm and Enjoy!
 - 1.3.  Serving Suggestions for Buttermilk Pancakes
 - 1.4.  Classic Breakfast Style

- 1.5. 🍓 Fruity & Fresh
- 1.6. 🍰 Dessert-Inspired Pancakes
- 1.7. 👨👩👧 Kid-Friendly Toppings
- 2. 📦 How to Store Leftover Pancakes (and Reheat Them!)
 - 2.1. 🧊 Storing in the Fridge
 - 2.2. ❄️ Freezing for Later
 - 2.3. 🔁 How to Reheat Pancakes
- 3. 🥗 Healthy Substitutions for a Lighter Pancake Recipe
 - 3.1. 🥛 Dairy & Buttermilk Substitutes
 - 3.2. 🌿 Healthier Flour Alternatives
 - 3.3. 📦 Better Fats
 - 3.4. 🍬 Lower Sugar Options
 - 3.5. 🥚 Egg-Free Option
- 4. 💡 Bonus Tip: Make It Protein-Packed!
- 5. 🥗 Nutritional Information for Buttermilk Pancakes
 - 5.0.1. 🍪 Fluffy, Fast, and Full of Joy

Why These Buttermilk Pancakes Are Everyone's Weekend Favorite

There's nothing like waking up to the smell of fresh, fluffy pancakes sizzling on the griddle. This easy buttermilk pancake recipe brings that cozy, homemade feeling to your kitchen in just 15 minutes! Light, soft, and slightly tangy thanks to the buttermilk, these pancakes are perfect for a lazy weekend breakfast or a quick weekday treat. With just a few basic ingredients, you'll whip up a stack that's golden on the outside and melt-in-your-mouth soft on the inside.

Ingredients You'll Need for the Best Fluffy Buttermilk Pancakes

Get ready to make the softest, most delicious pancakes from scratch using simple, everyday ingredients. Here's what you'll need:

Dry Ingredients

- **2 cups all-purpose flour**
For a classic pancake texture — soft, yet structured.
- **2 tablespoons granulated sugar**
Just the right amount of sweetness.
- **2 teaspoons baking powder**
Helps your pancakes rise and become fluffy.
- **½ teaspoon baking soda**
Reacts with the buttermilk for extra lift.

- **½ teaspoon salt**

Balances out the sweetness and brings out flavor.

Wet Ingredients

- **2 cups buttermilk (cold or room temperature)**

The star ingredient! It gives pancakes their signature tang and tenderness.

- **2 large eggs**

Add structure and help bind everything together.

- **¼ cup melted butter (plus more for cooking)**

Adds richness and helps keep the pancakes moist.


- **1 teaspoon pure vanilla extract (optional)**

For a hint of warm, sweet aroma.

For Cooking

- **Butter or oil for greasing the pan**

Use butter for flavor, or oil for a crispy golden edge.

 *Tip: No buttermilk at home? Mix 2 cups of milk with 2 tablespoons of lemon juice or vinegar. Let it sit for 5–10 minutes — instant buttermilk substitute!*

How to Make Fluffy Buttermilk Pancakes from Scratch

Making homemade pancakes is easier than you think! Just follow these simple steps, and you'll have a stack of warm, fluffy buttermilk pancakes in no time.

1. Mix the Dry Ingredients

In a large mixing bowl, whisk together:

- 2 cups all-purpose flour
- 2 tablespoons sugar
- 2 teaspoons baking powder
- ½ teaspoon baking soda
- ½ teaspoon salt

 *Tip: Sifting the dry ingredients helps avoid lumps and makes the pancakes extra light.*

2. Whisk the Wet Ingredients

In another bowl, beat together:


- 2 large eggs
- 2 cups buttermilk
- ¼ cup melted butter
- 1 teaspoon vanilla extract (optional)

Make sure your buttermilk and eggs are at room temperature for better mixing.

3. Combine Wet and Dry Mixtures

Slowly pour the wet ingredients into the bowl of dry ingredients.

Gently stir with a spatula or whisk until just combined.

 *Don't overmix!* It's okay if there are a few small lumps — overmixing can make pancakes tough.

4. Let the Batter Rest (Optional but Worth It!)

Let the batter sit for 5–10 minutes.


This gives the baking soda time to react with the buttermilk and helps the pancakes rise

beautifully.

5. Heat Your Pan or Griddle

Preheat a non-stick skillet or griddle over medium heat.

Add a little butter or oil to coat the surface.

 *Test if it's ready:* Sprinkle a few drops of water — if they sizzle and dance, it's good to go!

6. Cook the Pancakes

Pour about $\frac{1}{4}$ cup of batter per pancake onto the hot surface.

Cook for 2–3 minutes, or until bubbles form on the surface and the edges look set.

Flip and cook another 1–2 minutes until golden brown.

7. Serve Warm and Enjoy!

Stack the pancakes on a plate, top with a pat of butter, maple syrup, fresh fruits, or your favorite toppings.

 *These fluffy buttermilk pancakes are perfect for breakfast, brunch, or even dinner!*

Serving Suggestions for Buttermilk Pancakes

Fluffy buttermilk pancakes are incredibly versatile — you can dress them up or keep them simple depending on your mood or who you're serving. Here are some tasty ways to enjoy them:

Classic Breakfast Style

Top your warm pancakes with:

- A generous pat of **butter**
- A drizzle of **pure maple syrup**
- A sprinkle of **powdered sugar**

Simple, timeless, and absolutely satisfying!

Fruity & Fresh

Add a burst of freshness with:

- **Fresh berries** (strawberries, blueberries, raspberries)
- **Sliced bananas** or peaches
- A dollop of **Greek yogurt** or whipped cream

This makes your buttermilk pancakes feel like a special brunch treat!

Dessert-Inspired Pancakes

Turn your pancakes into a sweet dessert by adding:

- **Nutella or chocolate chips**
- **Crushed nuts** like walnuts or pecans
- A drizzle of **caramel sauce**
- A scoop of **vanilla ice cream** on top 😊

Perfect for weekend indulgence!

Kid-Friendly Toppings

Make pancake time fun for kids with:

- Rainbow sprinkles
- Peanut butter and banana slices
- Mini marshmallows or honey

They'll love the mix of textures and colors!

How to Store Leftover Pancakes (and Reheat Them!)

Got leftovers? No problem! Buttermilk pancakes store well and reheat beautifully.

Storing in the Fridge

Let pancakes cool completely, then:

- Place them in an **airtight container**
- Or layer them with parchment paper and wrap in foil

They'll stay fresh in the refrigerator for up to **3–4 days**.

Freezing for Later

Want to meal prep pancakes for busy mornings?

1. Lay pancakes in a single layer on a baking sheet
2. Freeze for 1–2 hours
3. Transfer to a freezer-safe bag or container

They'll last for up to **2 months** in the freezer!

How to Reheat Pancakes

Microwave: Heat 1–2 pancakes for 30–45 seconds

Toaster: Toast until warm and slightly crispy

Oven: Wrap in foil and heat at 350°F (175°C) for about 10 minutes

✅ *Tip: Don't reheat pancakes too long — you want them soft, not rubbery!*

Healthy Substitutions for a Lighter Pancake Recipe

Want to enjoy fluffy pancakes with fewer calories or more nutrients? Here are some easy and delicious swaps:

Dairy & Buttermilk Substitutes

Instead of buttermilk, try:

- **Low-fat buttermilk**
- **Plant-based milk + vinegar** (e.g., almond or oat milk + 1 tbsp lemon juice)
- **Greek yogurt + water** (for a thicker batter and extra protein)

✅ *Keyword tip: "Dairy-free buttermilk pancakes" is a popular search!*

Healthier Flour Alternatives

Swap **all-purpose flour** with:

- **Whole wheat flour** – adds fiber and a slightly nutty taste
- **Oat flour** – gluten-free and heart-healthy
- **Almond flour** – lower in carbs and great for keto-friendly versions



Tip: When using whole wheat flour, reduce the amount slightly or add more liquid to keep the batter light.



Better Fats

Instead of melted butter:

- Use **coconut oil** or **avocado oil** for healthy fats
 - Try **unsweetened applesauce** for a fat-free option (this works well for fluffy texture too!)
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Lower Sugar Options

Reduce sugar or skip it altogether, or use:

- **Maple syrup**, **honey**, or **coconut sugar** in small amounts
 - **Mashed ripe banana** for natural sweetness (and it adds moisture!)
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Egg-Free Option

For a **vegan or allergy-friendly version**, replace each egg with:

- **1 tbsp ground flaxseed + 3 tbsp water** (let it sit for 5 min)
 - **Unsweetened applesauce** (¼ cup per egg)
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Bonus Tip: Make It Protein-Packed!

Want pancakes that'll keep you full longer?

- Add a scoop of **vanilla protein powder** to the dry ingredients
- Mix in **chia seeds** or **ground flaxseed**
- Serve with a side of **Greek yogurt** or **scrambled eggs**



Nutritional Information for Buttermilk Pancakes

Want to know what's in your stack? Here's a general idea of the nutrition per **one medium pancake (without toppings)**:

Nutrient	Amount (approx.)
Calories	150–180 kcal
Carbohydrates	20–25 g
Protein	4–5 g
Fat	6–8 g
Saturated Fat	3–4 g
Sugar	4–5 g
Fiber	0.5–1 g
Sodium	250–300 mg

📌 *Note: This varies depending on portion size and specific ingredients used.*

📌 **Love this recipe? Pin it now and save it for your next sweet craving! Follow us on [Pinterest @recifacil](#) for more tasty ideas every week.**



Fluffy, Fast, and Full of Joy

There's nothing like a stack of warm, fluffy buttermilk pancakes to brighten your morning. With just a few simple ingredients and 15 minutes of your time, you've got a homemade breakfast that tastes like pure comfort.


Whether you top them with fresh fruit, maple syrup, or a pat of butter, these pancakes are a cozy classic that never disappoints.

So go ahead — flip, stack, and enjoy every bite.

Because mornings should always start with something this good.

Craving something savory for later?

Don't miss our mouthwatering lunch idea — try these **Tender and Juicy BBQ Spare Ribs**, slow-cooked and glazed to perfection!

 [Click here to get the full recipe](#)

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