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JUN 20, 2024 BY [KARINA](#) · THIS POST MAY CONTAIN AFFILIATE LINKS

# best fluffy pancakes

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Look no further, because a steaming stack of the world's **Best Fluffy Pancakes** are right here! Weekends will never be the same again. No buttermilk needed!

SIMPLE. EASY. QUICK. FLUFFY. The best fluffy pancakes recipe you will ever find, full of tips and tricks to help you perfect your pancakes.



## no fail weekend pancake recipe

Every single Sunday begins with pancakes... and ends with leftover pancakes. These are everything you want in a pancake. They're soft and so fluffy... each mouthful melts in your mouth. You'll be reaching for more than one... stack. Possibly. Probably.



## how to make the best fluffy pancakes

It all starts with the batter. Too thick and they will be gluggy and undercooked on the inside. Too runny, and the pancakes will spread out and won't fluff up. I like to test the batter with my spoon or ladle, lifting it gently above the rim of the bowl. It has to be thick, but able to run slowly and nicely off the spoon. A couple of lumps is okay, but I do like to smooth out my batter as much as I can, gently with a wire whisk.

## how to cook perfect pancakes

.. Preheat your good quality, non stick pan or griddle on medium heat first. Once it's

hot, lower the heat down to low-medium heat. Wait about two minutes. This part is crucial and so worth it. Lightly grease the pan with a small amount of butter (yes, even on non stick pans), and wipe away any excess butter with a sheet of paper towel.

2. Use a  $\frac{1}{4}$  cup-sized measuring cup to pour your batter so you get perfect, evenly sized pancakes. Start pouring from the middle, then continue pouring slowly in a circular motion so that the batter spreads into perfect round shapes.
3. Allow the pancakes to cook properly! Don't rush them on high heat, or flip them too early. Let that under-side cook to a beautiful golden brown colour, and when bubbles start forming on top and around the surface (batter side), they are ready to flip.
4. How to get that flip perfected without creating lopsided pancakes? Grab a good, plastic spatula and slide it underneath the pancake. Use your *wrist* to gently flip

them instead of using your whole arm.

You'll know what I mean when you're in front of your pan ready to flip. *This* makes a *huge* difference.

Behold... perfect pancakes. Almost like a good sponge cake!



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pancakes!



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# BEST FLUFFY PANCAKES

Author: [Karina](#)

Look no further because the world's Best Fluffy Pancakes are right here!  
Weekends will never be the same again!



4.98 from 686 votes

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PREP:  
5 MINS

COOK:  
20 MINS

TOTAL:  
25 MINS

SERVES:  PANCAKES

## INGREDIENTS

US  Metric

- 2 cups all-purpose or plain flour
- ¼ cup granulated sugar or sweetener
- 4 teaspoons baking powder

- ¼ teaspoon  
baking soda\*
- ½ teaspoon salt
- 1 ¾ cups milk
- ¼ cup butter
- 2 teaspoons  
pure vanilla  
extract
- 1 large egg

## INSTRUCTIONS

1. Combine together the flour, sugar (or sweetener), baking powder, baking soda and salt in a large-sized bowl. Make a well in the centre and add the milk, slightly cooled melted butter, vanilla and egg.
2. Use a wire whisk to whisk the wet ingredients together first before slowly folding them into the dry ingredients. Mix together until smooth (there may be a couple of lumps but that's okay).  
  
(The batter will be thick and creamy in consistency. If you find the batter too thick -- doesn't pour off the ladle or out of the measuring cup smoothly -- fold a couple tablespoons of extra milk into the batter at a time until reaching desired consistency).
3. Set the batter aside and allow to rest while heating up your pan or griddle.
4. Heat a nonstick pan or griddle over low-medium heat and wipe over with a little butter to lightly grease pan. Pour ¼ cup of batter onto the pan and spread out gently into a round shape with the back of your ladle or measuring cup.
5. When the underside is golden and bubbles begin to appear on the surface, flip with a spatula and cook until golden. Repeat with remaining batter.
6. Serve with honey, maple syrup, fruit, ice cream or frozen yoghurt, or enjoy plain!

## NOTES

\*For fluffier pancakes, you can add baking soda, however, if you're sensitive to the taste, leave it out. Usually, for every cup of flour, add  $\frac{1}{8}$  of a teaspoon of baking soda. This will turn your plain/all-purpose flour into self-raising flour.

For Australian readers, you can use self-raising flour instead of plain flour. If using SR flour, remove the baking soda completely and only add 1 teaspoon of baking powder per 1 cup of flour.

**Tip:** For equal-sized pancakes, use a measuring cup to pour your batter. I usually use ladles that measure  $\frac{1}{4}$  cup or  $\frac{1}{3}$  cup of batter for each pancake.

## NUTRITION

**Calories:** 156kcal | **Carbohydrates:** 22g | **Protein:** 4g | **Fat:** 6g | **Saturated Fat:** 3g | **Polyunsaturated Fat:** 0.3g | **Monounsaturated Fat:** 1g | **Trans Fat:** 0.2g | **Cholesterol:** 30mg | **Sodium:** 311mg | **Potassium:** 84mg | **Fiber:** 1g | **Sugar:** 6g | **Vitamin A:** 198IU | **Calcium:** 129mg | **Iron:** 1mg

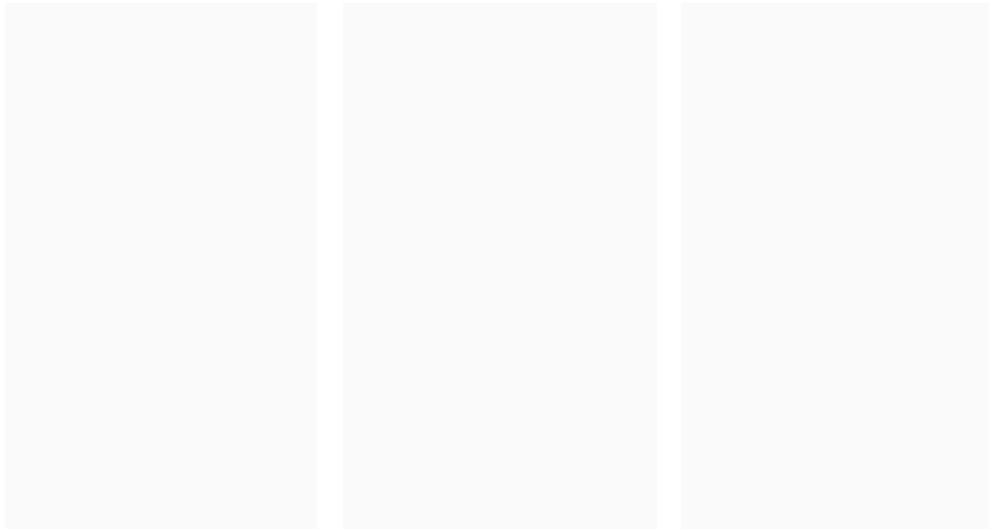


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## comments

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Jeci says

August 18, 2024 at 5:21 am

I've tried many pancake recipes and this one has been the most liked. Thank you!

[Reply](#)

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Heather says

August 17, 2024 at 2:43 am

Best pancake recipe I have tried yet – and I have tried MANY! My 11 year old told said they were so good, I should quit my job and go work in a diner!! My only tweak was adding some cinnamon and sugar to the top before I flipped them but that is just because my kid likes them that way. So glad I found this recipe.

[Reply](#)

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Rachael says

August 16, 2024 at 3:35 pm

The pancakes turned out soft, fluffy and delicious. I did add almond extract because I love all things almond flavored. My husband couldn't stop eating them. This recipe is a keeper!

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Delilah Somers says

August 10, 2024 at 8:58 am

best pancakes ever. 5 stars

[Reply](#)

Amy says

August 08, 2024 at 10:04 am

Listen, add brown sugar and diced ripe peaches before flipping the pancake 🍑 it's amazing

[Reply](#)

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Nikki says

August 05, 2024 at 5:31 am

I just made this and it was so easy to make and super delicious. Thank you 😊 no more box mix for me.

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Kirsten says

August 05, 2024 at 4:30 am

Best pancake recipe I've used. Note it is very thick and I made the mistake of mixing more milk in after with the whisk- this knocked all the air out- so do as the recipe says and fold in extra liquid or add when u are initially mixing -

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Gabrielle McCallister says

August 03, 2024 at 2:23 am

So perfect. Whenever i used pancake recipes they never came out good, but these are spectacular!

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Ameena says

August 01, 2024 at 1:17 pm

This has become my go-to recipe! My kids love them.

Can we make the batter ahead?

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Bee says

July 30, 2024 at 10:16 pm

Really delicious! I skipped the added sugar and added half a ripe banana. Came out amazing!

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★★★★★ 4.98 from 686 votes ([6 ratings without comment](#))

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Welcome to Cafe Delites,  
my beloved space for the  
last 10 years where my  
passion for food has  
flourished and connected  
millions!

...

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