

Pancake Recipes To Stack Them High



Who doesn't love a hearty stack of fluffy and delicious pancakes in the morning? Whether you prefer them covered in syrup, topped with fresh berries, or drizzled with chocolate, pancakes are a classic breakfast staple that never disappoints.

Classic Buttermilk Pancakes



Stack 'Em High!: Pancake Recipes to Stack Them

High by Layla Tacy (Kindle Edition)

★★★★★ 5 out of 5

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Let's start with a classic recipe that never goes out of style – buttermilk pancakes. These pancakes are light, fluffy, and have a slight tanginess that sets them apart. Here's how you can make them:

1. Ingredients:

- 2 cups all-purpose flour
- 2 tablespoons granulated sugar
- 1 teaspoon baking powder
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt
- 2 cups buttermilk
- 2 large eggs
- 1/4 cup unsalted butter, melted
- 1 teaspoon vanilla extract

• Instructions:

- In a large bowl, whisk together the flour, sugar, baking powder, baking soda, and salt.

- In a separate bowl, whisk together the buttermilk, eggs, melted butter, and vanilla extract.
- Pour the wet ingredients into the dry ingredients and gently mix until just combined (don't overmix).
- Heat a non-stick skillet or griddle over medium heat and lightly grease with butter or cooking spray.
- Using a 1/4-cup measuring cup, pour the batter onto the skillet and cook until bubbles form on the surface.
- Flip the pancake and cook until golden brown on the other side.
- Repeat with the remaining batter.
- Serve hot with your favorite toppings.

Fluffy Blueberry Pancakes



Looking to add a burst of fruity goodness to your pancakes? Try this delicious recipe for fluffy blueberry pancakes:

1. Ingredients:

- 1 1/2 cups all-purpose flour
- 3 1/2 teaspoons baking powder

- 1/2 teaspoon salt
- 1 tablespoon granulated sugar
- 1 1/4 cups milk
- 1/4 cup unsalted butter, melted
- 1 large egg
- 1 cup fresh blueberries
- Instructions:
 - In a large bowl, whisk together the flour, baking powder, salt, and sugar.
 - In a separate bowl, whisk together the milk, melted butter, and egg.
 - Pour the wet ingredients into the dry ingredients and gently mix until just combined.
 - Gently fold in the blueberries.
 - Heat a non-stick skillet or griddle over medium heat and lightly grease with butter or cooking spray.
 - Using a 1/4-cup measuring cup, pour the batter onto the skillet.
 - Cook until bubbles form on the surface, then flip and cook until golden brown on the other side.
 - Repeat with the remaining batter.
 - Serve hot with powdered sugar and extra blueberries on top.

Decadent Chocolate Chip Pancakes



If you have a sweet tooth, these decadent chocolate chip pancakes will surely satisfy your cravings:

1. Ingredients:

- 1 1/2 cups all-purpose flour
- 3 1/2 teaspoons baking powder

- 1/2 teaspoon salt
- 2 tablespoons granulated sugar
- 1 1/4 cups milk
- 1/4 cup unsalted butter, melted
- 1 large egg
- 1/2 cup chocolate chips
- Chocolate syrup for drizzling (optional)

- Instructions:
 - In a large bowl, whisk together the flour, baking powder, salt, and sugar.
 - In a separate bowl, whisk together the milk, melted butter, and egg.
 - Pour the wet ingredients into the dry ingredients and gently mix until just combined.
 - Gently fold in the chocolate chips.
 - Heat a non-stick skillet or griddle over medium heat and lightly grease with butter or cooking spray.
 - Using a 1/4-cup measuring cup, pour the batter onto the skillet.
 - Cook until bubbles form on the surface, then flip and cook until golden brown on the other side.
 - Repeat with the remaining batter.
 - If desired, drizzle with chocolate syrup before serving.

Pancakes are a versatile and delicious breakfast option that can be enjoyed in countless ways. Whether you stick to the classic buttermilk recipe or experiment with flavors and toppings, there's no doubt that a stack of pancakes will always be a crowd-pleaser. So, the next time you crave a comforting breakfast, grab your mixing bowl and whip up a batch of fluffy pancakes to stack them high!



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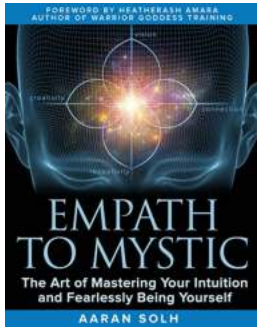
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Pancakes for breakfast, especially on the weekends, have been a lifelong tradition for many families. And, while we do love our pancakes, we're beginning to feel like we're not exploiting their full potential in our kitchen. That's why we set out to create the best pancake recipes out there, with lots of delicious add-ins to surprise you with every bite you take!

“Stack ‘Em High!” is the one and only pancake cookbook that will help you master the art of pancakes through 25 unconventional but delicious recipes that you can try out whenever you feel like stacking your plate high with pancakes. Let's get started! The weekend's getting closer and we've still got some recipes to test before your family comes over. Good luck!



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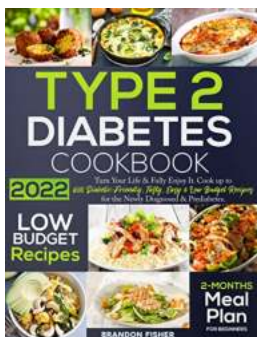
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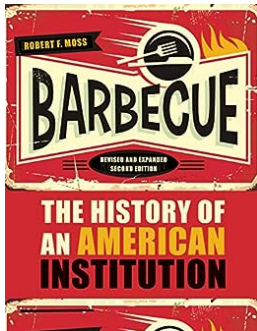
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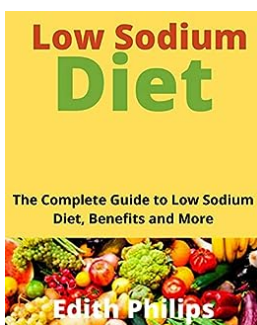
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