

Matcha Egg Pancakes

Light and fluffy pancakes infused with the vibrant flavor of matcha, perfect for a unique breakfast experience. This recipe uses the richness of eggs combined with matcha flour and regular flour for a delightful twist.


15 min

Total time

easy

Difficulty

300

kcal / serving

Ingredients

- 1 large egg
- 1/4 cup matcha flour
- 1/4 cup all-purpose flour
- 1 tablespoon sugar
- 1/2 cup milk (or plant-based alternative)
- pinch of salt
- 1 tablespoon butter (for cooking)

Steps

- 1 In a mixing bowl, whisk the egg until frothy.
- 2 Add the matcha flour, all-purpose flour, sugar, milk, and a pinch of salt. Mix until smooth.
- 3 Heat a non-stick skillet over medium heat and melt the butter.
- 4 Pour a small ladle of batter onto the skillet, cooking until bubbles form on the surface (about 2-3 minutes).
- 5 Flip and cook for an additional 1-2 minutes until golden brown.
- 6 Repeat with the remaining batter, adding more butter as needed.
- 7 Serve warm with maple syrup or fresh fruit.