

Sweet Milk Pancake

Indulge in a fluffy sweet pancake that combines the richness of milk and eggs with a hint of sweetness. Perfect for breakfast or a delightful snack!


20 min

Total time

easy

Difficulty

350

kcal / serving

Ingredients

- 100g wheat flour
- 30g sugar
- 150ml milk
- 1 egg
- 1 tsp baking powder
- A pinch of salt
- Butter for cooking

Steps

- 1 In a mixing bowl, combine the wheat flour, sugar, baking powder, and salt.
- 2 In another bowl, whisk the egg and then add the milk, mixing well.
- 3 Pour the wet mixture into the dry ingredients and stir until just combined (do not overmix).
- 4 Heat a non-stick skillet over medium heat and melt a small amount of butter.
- 5 Pour a ladle of batter into the skillet and cook until bubbles form on the surface, then flip and cook until golden brown on the other side.
- 6 Repeat with the remaining batter, adding more butter as needed.
- 7 Serve warm with your favorite toppings like syrup, fruit, or whipped cream.