

Bite Spoon

Yogurt Pancakes – Quick & Easy Everyday Recipe

10 min Prep time	**12 min** Cook time	**22 min** Total time
4 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 1 cup plain full-fat yogurt
- [ ] 1 cup all-purpose flour
- [ ] 2 large eggs
- [ ] 2 tbsp honey
- [ ] 1 tsp baking powder
- [ ] ¼ tsp salt
- [ ] ¼ tsp lemon zest
- [ ] ¼ cup milk (adjust for consistency)
- [ ] 2 tbsp melted butter, plus more for the pan

Optional Toppings

- [ ] Fresh berries
- [ ] Maple syrup
- [ ] Powdered sugar
- [ ] Greek yogurt swirl

Instructions

1. In a bowl, whisk the yogurt, eggs, honey, melted butter, and milk until just combined.
2. In a separate bowl, sift together flour, baking powder, salt, and lemon zest; then gently fold into the wet mixture, keeping a few lumps.
3. Let the batter rest for five minutes. Meanwhile, preheat a non-stick skillet over medium-low heat and brush with a thin layer of butter.
4. Pour ¼ cup of batter per pancake; watch for bubbles forming on the surface, then flip gently and cook another 1-2 minutes until golden.
5. Stack the pancakes, add your favorite toppings, and serve warm. For extra inspiration, try the fluffy pancakes guide for variations.

Nutrition per serving

280 kcal	10 g	35 g	9 g
Calories	Protein	Carbs	Fat

> **Tips & notes**
> - If the batter seems too thick, add a splash more milk; it should flow like a thin pancake batter.
> - A pinch of vanilla extract can add a comforting depth without overpowering the tang.
> - For a chocolate twist, fold in a spoonful of cocoa powder and serve with the chocolate mousse on the side.