

Mini Pancakes

Fluffy mini pancakes (silver dollar pancakes) perfect for breakfast. Easy recipe with step-by-step instructions, tips, and variations.

10 min

PREP

10 min

COOK

20 min

TOTAL

8

SERVINGS

Easy

DIFFICULTY

Ingredients

- 1 egg
- 2 tbsp granulated sugar
- 1 cup milk
- 3 tbsp sunflower oil
- 1 pack vanillin
- 1 cup flour
- 1 pack baking powder
- 2 tbsp honey

Instructions

- 1 Make the batter**

Beat 1 egg and 2 tablespoons sugar in a medium bowl until well combined, about 1 minute. Add 1 cup milk, 3 tablespoons oil, and 1 pack vanilla extract, whisking until smooth.
- 2** Add 1 cup flour and 1 pack baking powder to the wet ingredients. Gently stir with a spoon until just combined - the batter should be slightly lumpy with a few streaks of flour remaining.
- 3** Let the batter rest for 5 minutes to allow the flour to hydrate and the baking powder to activate.
- 4 Heat the pan**

Heat a non-stick skillet or cast iron pan over medium-low heat for 2-3 minutes. Brush lightly with 2 tablespoons oil, then wipe away excess with a paper towel.

5 **Cook the mini pancakes**

Drop 1 tablespoon of batter per pancake into the hot pan, spacing them 1 inch apart. Cook for 1-2 minutes until small bubbles form on the surface and the edges look set and dry.

6 Flip each pancake carefully with a thin spatula and cook for 30-60 seconds more until the bottom is golden brown and springs back lightly when touched.

7 Transfer cooked pancakes to a plate and repeat with remaining batter, adding more oil to the pan as needed between batches.

8 Serve immediately while warm with maple syrup, honey, or your preferred toppings.

Tips

Use room temperature ingredients, especially eggs and milk, for better mixing and more even cooking results.

Don't overmix the batter – stir just until ingredients are combined. A few lumps are perfectly fine and will result in fluffier pancakes.

Let the batter rest for 5-10 minutes before cooking to allow the flour to hydrate and create a better texture.

Use a heavy-bottomed non-stick pan or cast iron skillet for even heat distribution and prevent sticking.

Cook on medium-low heat to ensure the centers cook through without burning the outside.

Wait for bubbles to form on the surface before flipping – this ensures they're ready to turn.

Avoid pressing down on the pancakes with the spatula as this will make them dense and tough.

Keep cooked pancakes warm in a 200°F oven on a wire rack while finishing the batch.