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Good Old-Fashioned Pancakes

4.6 (20,255) | 16,655 REVIEWS | 2,088 PHO

I found this pancake recipe in my Grandma's recipe book. Judgi
look of this recipe card, this was a family favorite.

Submitted by **dakota kelly** | Updated on February 4, 2026

Tested by Allrecipes Test Kitchen

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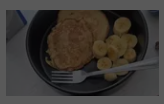
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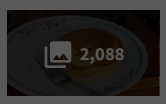
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Prep Time:
5 mins

Cook Time:
15 mins

Total Time:
20 mins

Servings:
8

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Pancake Ingredients

You likely already have everything you need to make this pancake recipe. If not, here's what to add to your grocery list:

- **Flour**: This homemade pancake recipe starts with all-purpose flour.
- **Baking powder**: Baking powder, a leavener, is the secret to fluffy pancakes.
- **Sugar**: Just a tablespoon of white sugar is all you'll need for subtly sweet pancakes.
- **Salt**: A pinch of salt will enhance the overall flavor without making your pancakes taste salty.
- **Milk** and **butter**: Milk and butter add moisture and richness to the pancakes.
- **Egg**: A whole egg lends even more moisture. Plus, it helps bind the pancake batter together.

How to Store and Reheat Pancakes

Store leftover pancakes in an airtight container in the fridge for about a week. Refrain from adding toppings (such as syrup) until right before you serve them so the pancakes don't get soggy.

To reheat pancakes, you have a few options: warm a batch in a 350 degrees F oven (covered) for 8 to 10 minutes, microwave individual pancakes in 20 to 30 second bursts with a damp paper towel, or reheat them in a skillet over medium-low heat for 30–60 seconds per side until warmed through.



Credit: Dotdash Meredith Food Studios

Can You Save Pancake Batter?

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Yes, you can freeze pancakes and pancake batter.

• **To freeze cooked pancakes**: Allow the pancakes to cool completely, then arrange them in a single layer on a baking sheet (make sure the edges aren't touching). Flash freeze for a few hours or up to overnight. Reheat in an oven set to 350 degrees F until warmed through.
• **To freeze pancake batter**: Ladle the pancake batter in serving size portions into freezer bags, then wrap the bags in foil. Freeze flat for up to one month. Thaw in the refrigerator overnight.

Allrecipes Community Tips and Praise

"This recipe is one to hand down to your grandkids," raves ashleyalbertine. "Fluffy and delicious. Haven't bought a box of pancake mix in months! Just add a bit of vanilla and poof! Magic."

"Perfect," according to Laura W. "Delicious! If you're looking for some thick, hearty pancakes these are the ones to make! Made them exactly as the recipe states and then added mini-chocolate chips to each cake as they were on the frying pan (before flipping)."

"I made this recipe exactly as written...the kids were eating them off the plate faster than I could cook them," says aellis1970. "They are so delicious, they were eaten without syrup."

Editorial contributions by **Corey Williams**

Keep Screen Awake

Ingredients

1/2X | ✓ 1X | 2X

Original recipe (1X) yields 8 servings

- 1 ½ cups all-purpose flour
- 3 ½ teaspoons baking powder
- 1 tablespoon white sugar
- ¼ teaspoon salt, or more to taste
- 1 ¼ cups milk
- 3 tablespoons butter, melted
- 1 large egg

Directions

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Credit: Allrecipes / Qi Ai

Step 2

Sift flour, baking powder, sugar, and salt together in a large bowl. Make a well in the center and add milk, melted butter, and egg; mix until smooth.



Credit: Allrecipes / Qi Ai

Step 3

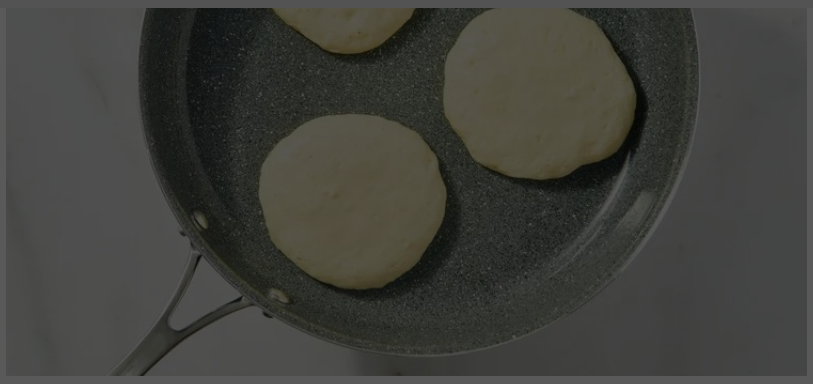
Heat a lightly oiled griddle or pan over medium-high heat. Pour or scoop the batter onto the griddle, using approximately 1/4 cup for each pancake; cook until bubbles form and the edges are dry, about 2 to 3 minutes.

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Credit: Allrecipes / Qi Ai

Step 4

Flip and cook until browned on the other side. Repeat with remaining batter.



Credit: Allrecipes / Qi Ai

Step 5

Serve and enjoy!

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Credit: Allrecipes / Qi Ai

From the Editor

The salt amount has been reduced based on review feedback. The original recipe called for 1 teaspoon.

Nutrition Facts (per serving)

158	6g	22g	5g
Calories	Fat	Carbs	Protein

Show Full Nutrition Label

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33,498 home cooks made it!

I MADE IT

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Asked by CraftySole9456

Can you use water instead of milk

View Answers (17)

Asked by HardyThyme3206

Can I add chocolate chips?

View Answers (13)

Asked by TackyHash7582

can I use oil instead of melted butter?

View Answers (6)

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Reviews (16,655)

Check out our Community Guidelines about reviews.

Good Old-Fashioned Pancakes

My Rating

☆ ☆ ☆ ☆ ☆

My Review

What did you think about this recipe? Did you make any changes or notes?

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4 star ★ 2565

3 star ★ 674

2 star ★ 469

1 star ★ 866

33,498 home cooks made it!

Most helpful positive review

TEVANS211

★★★★★ 05/23/2006

It kills me how people go in and mutilate a perfectly good recipe. Then you have bad reviews and more mutilations. I read these reviews and decided I'd make the recipe just as it calls and I recommend not changing a thing (except maybe adding 1/2 tsp of vanilla to your egg mixture). I D Read More

15,564 Reply View Replies (6)

Featured Tweaks

Laura Sewall Bossart

★★★★★ 01/03/2003

These are great! I prepared 6 separate batches of the dry ingredients into plastic bags, attached labels for the milk, egg & butter, and will pack them in the Read More

1,058

K.C

★★★★★ 05/20/2010

I think that people should already know now that if something goes wrong, it is N THIS RECIPE'S FAULT. This is a perfect recipe, it works, and it's just pla Read M

687

16655 Reviews Sort Filter

Gwen

★★★★★ 10/14/2026

Great flavors Easy to follow

I added in some Reeces Pieces and a little bit of chocolate chips. Fluffiest, most delicious chocolate chip pancakes I have ever had.

0 Reply

Lainie

★★★★★ 10/12/2026

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A keeper!

We were out of baking powder so I made my own (2:1 cream of tartar and baking soda) but otherwise followed the recipe exactly and made some great pancakes. Easy and delicious.

1 Reply

Kiersten

★☆☆☆☆ 10/11/2026

I don't know if the recipe has been edited recently but I make these all the time. The past few times I've made them they straight up taste metallic (too much baking powder). I've tried altering it with less baking powder, more sugar and they still don't come out right. Time to look for a new recipe.

0 Reply

Vanessa

★★★★★ 10/09/2026

Very good

0 Reply

tashanna

★★☆☆☆ 10/07/2026

To much baking soda it over powers the pancake

0 Reply View Replies (2)

that

★★★★☆ 10/04/2026

OK with tweaks

perfect texture. I noticed right before pouring into the skillet that there is no call for vanilla in the ingredients. otherwise it's 5-star all day.

1 Reply

Dhamini

★★★★★ 10/03/2026

Easy to follow Worth the effort

The recipe was simple and flavorful

1 Reply

Lesli

★★★★★ 09/29/2026

A keeper!

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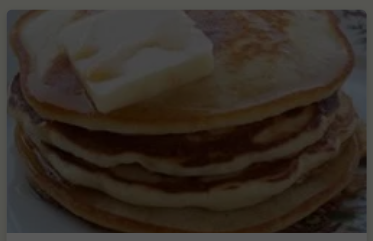


Easy Pancakes

★★★★½ (1,762) 20 mins

Saved by 32.4k home cooks!

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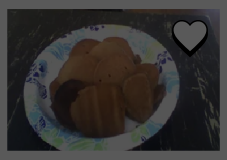
Healthier Good Old Fashioned Pancakes

★★★★☆ (49) 20 mins

Saved by 2.9k home cooks!

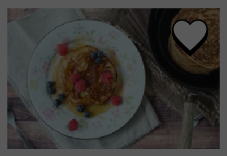
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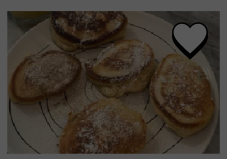
Keaton's Mini Chocolate Pancakes



WHOLE GRAIN PANCAKE RECIPES

Spelt Pancakes

★★★★★ 28 Ratings



PANCAKE RECIPES

Oladi (Russian Kefir Pancakes)

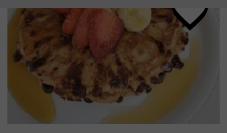
★★★★★ 5 Ratings

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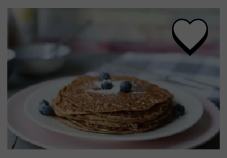
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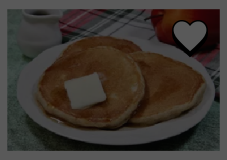
Tasty Protein Pancakes

4 stars 1 Rating



BANANA PANCAKE RECIPES

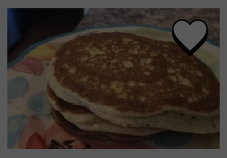
Vegan Banana Peanut Butter Pancakes



PANCAKE RECIPES

Mom's Applesauce Pancakes

4.5 stars 443 Ratings



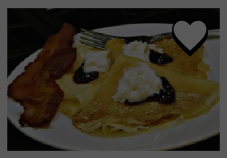
PANCAKE RECIPES

Fluffy Keto Pancakes

4.5 stars 70 Ratings

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PANCAKE RECIPES

Arvidson Swedish Pancakes

5 stars 9 Ratings



BANANA PANCAKE RECIPES

Easy Flourless Banana Flax Pancakes

4.5 stars 8 Ratings



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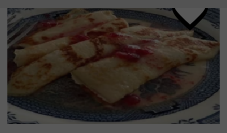
Easy Pancakes

4.5 stars 1,762 Ratings

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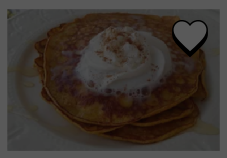


Raundi's Swedish Pancakes

★★★★★ 2 Ratings

PANCAKE RECIPES

Mini Chocolate Pancakes



PANCAKE RECIPES

Keto Diet Low Carb Pancakes

★★★★☆ 10 Ratings



PANCAKE RECIPES

Russian Cheese Pancakes (Syrniki)

★★★★★ 6 Ratings

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