

These easy orange pancakes are light, fluffy, and packed with a brilliant orange flavor thanks to the infusion of fresh orange juice and zest! Simply delicious!

Ingredients:

- ½ cup orange juice
- 1 tablespoon orange zest, finely grated
- 1 ½ cups all-purpose flour
- ½ teaspoon baking soda
- 1 ½ teaspoon baking powder
- ½ teaspoon salt
- ¼ cup granulated sugar
- ½ cup milk
- 2 eggs
- 4 tablespoon butter, melted
- 1 tablespoon vegetable oil, to grease the pan



Instructions:

1. Whisk milk, eggs, orange juice and orange zest in a large bowl until smooth.
2. Whisk in flour, sugar, salt, baking powder and baking soda. Whisk in melted butter and stir until smooth.
3. Heat large pan over medium heat. Grease the pan with oil. Now, pour about ¼ cup of the batter into the pan for each pancake.
4. When bubbles begin to appear on top, flip the pancakes and cook for 1-2 minutes or until the other side is lightly brown.

5. Place the pancakes on a serving plate. Serve with whipped cream and a drizzle of maple syrup on top.

Notes

- It's suggested you prepare the dry ingredients by sifting them to aid in the incorporation of air, which will make the pancakes light.
- After adding the wet ingredients to the dry, it's recommended to mix only until everything is well incorporated. Overmixing might result in pancakes that are tough and chewy.

Nutrition:

Serving: 1serving | Calories: 120kcal | Carbohydrates: 16g | Protein: 3g | Fat: 5g | Saturated Fat: 3g | Polyunsaturated Fat: 1g | Monounsaturated Fat: 2g | Trans Fat: 1g | Cholesterol: 35mg | Sodium: 181mg | Potassium: 56 mg | Fiber: 1g | Sugar: 5g | Vitamin A: 121IU | Vitamin C: 5mg | Calcium: 43mg | Iron: 1mg

Nutrition is provided as a courtesy and is an estimate. If this information is important to you, please have it verified independently.