

Pancakes vs Waffles (vsdiff.com)

Attribute	Pancakes	Waffles
Batter consistency	Thinner, pourable; <i>higher liquid-to-flour</i>	Thicker, often leavening-focused (eggs or yeast)
Cooking surface	Flat griddle or pan	Patterned iron (waffle iron)
Texture	Soft, <i>tender crumb</i>	Crispy exterior, airy pockets inside
Typical portion calories (plain)	~90–200 kcal per 6" pancake	~200–450 kcal per Belgian-style waffle
Common serving contexts	Breakfast stacks, street food variations worldwide	Cafés, fairs, plated brunches, frozen retail
Key equipment	Skillet/griddle, spatula	Waffle iron (tabletop or commercial)

Source: <https://vsdiff.com/pancakes-vs-waffles/>