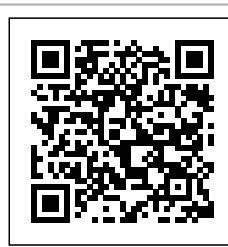


Japanese Pancakes



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Recipe by: Laura Vitale

Makes about a dozen

Prep Time: 15 minutes

Cook Time: 20 minutes

Ingredients

- 1-1/2 cups of All Purpose Flour
- 1-1/2 tsp of Baking Powder
- 1/4 tsp of Salt
- 1/3 cup of Granulated Sugar
- 2 Egg Yolks
- 4 Egg Whites
- 1/4 tsp of Cream of Tartar
- 2 Tbsp of Melted Butter
- 2 tsp of Vanilla Extract
- 1 cup of Milk

1) In a medium size bowl, add the egg whites and cream of tartar and using a hand held electric whisk, whisk the egg whites until they form stiff peaks, set aside.

2) In a large bowl, with the same whisk, whisk together the egg yolks and sugar, until pale and thick, then add the flour, baking powder, salt, butter and vanilla and while whisking drizzle in the milk (batter will be thick) then carefully fold the egg whites and set aside.

3) Heat a non stick griddle or skillet over low heat, spray your molds with non stick spray (I use 3x2.5â molds here) place them in your skillet, fill them 3/4 of the way with the batter, then cover, cook for 10 minutes, gently remove the molds, flip and cook a couple more minutes.

4) Drizzle warm maple syrup over the top and enjoy!

