

Fluffy Pancakes



By Leena Yengle – All rights reserved worldwide

Fluffy Pancakes is a formula by featured instructor Leena Yengle. This first version is not sourdough but if you look below, you will find a sourdough version too.

Ingredients:

- 120 grams (1 cup) all-purpose flour
- 1 teaspoon of baking powder
- pinch of salt
- 3 Tablespoons of sugar
- 2 Tablespoons milk
- 1 teaspoon of vanilla extract
- 2 teaspoons of butter melted and cooled
- 3 – 4 eggs

1. Separate the egg yolks from egg whites and set aside.
2. In a large mixing bowl sift together flour, baking powder and salt.
3. Add milk, vanilla, yolks and butter and mix well.
4. Beat the egg whites until frothy, add the sugar and continue beating until soft peaks form. Slowly fold the beaten egg whites into the flour mixture, being careful not to over-mix and lose the air volume.
5. Rest the batter while heating your greased pancake griddle or skillet. I used a 1 inch tall metal ring to create the pancake shape that is pictured (optional).
6. Cook until golden brown and serve hot with butter and maple syrup or your choice of toppings of your choice. Enjoy!

Sourdough Fluffy Pancakes

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Ingredients:

- 125gms Sourdough starter
- 40gms Fine Castor Sugar
- 1tsp/5gms vanilla extract
- 40gms melted cooled butter
- 5gms of Baking powder(optional)
- 2 Eggs (38gm each)
- Pinch salt

Method:

- 1. Separate egg white and yolks.
- 2. In another bowl mix sourdough starter, baking powder and salt.
- 3. Mix yolks, melted butter, vanilla essence into the flour mixture.
- 4. With electric beater, beat egg white for few minutes till frothy, slowly add castor sugar till soft peaks formed.
- 5. Now slowly fold the egg mixture into the sourdough starter mixture (** Don't over mix otherwise you may deflate lot of air bubbles in the batter which will make pancakes dense and chewy).
- 6. Rest Batter for some time.
- 7. Preheat the Iron griddle grease with butter/grease or take special pancake griddle and make pancakes.
- 8. Serve pancake with drizzle of maple syrup and topping of your choice and enjoy!!

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