

Japanese Soufflé Pancakes

Ingredients

Pancakes:

- 2 eggs large, whole, cold, separated
- 3 tbsp Original Mix
- 2 tbsp milk, skim
- 1/2 tsp vanilla
- 2 tbsp sugar
- Pinch of cream of tartar
- Oil for cooking (as needed)

Toppings:

- Whipped butter (as needed)
- Original Syrup (as needed)
- Powdered sugar (as needed)

How to make it

1. Preheat griddle or non-stick pan over low heat to 300°F.
2. Separate eggs, make sure no yolks get into the whites.
3. In a separate bowl, combine egg yolks, milk, sifted Pearl Milling Company™ Original pancake mix, vanilla and whisk until smooth and light in color. Set aside.
4. In a stand mixer, whip whites on medium speed. Begin to add 1/2 of the sugar and cream of tartar. Once soft peaks appear, add remainder of sugar. Whip until medium stiff peak.
5. Remove from mixer and add 1/3 of the meringue to the yolk mixture. Fold quickly. Repeat until all meringue is folded in.
6. Work quickly. Add a small amount of oil to the heated surface. Pipe or ladle a 4" circle and pile the mixture high until all the batter is used,



PREP
TIME
15 min



COOK
TIME
10 min



TOTAL
TIME
25 min



SERVINGS
4

Made with



Original Mix

pipe a second layer if needed.

7. Replace lid and allow to steam for 5 mins.
8. It's optional to add a small amount of water or spray the lid with water.
9. Remove the lid and flip each pancake over. Allow to cook for another 2-3 mins.
10. Remove gently and transfer to a plate. Serve immediately with your favorite toppings.