

EASY FLUFFY PANCAKE RECIPE



Ingredients:

- 2 Eggs
- 2 tablespoons Milk
- 3 tablespoons All purpose flour
- ¼ teaspoon Baking Powder
- ½ teaspoon vanilla essence
- ½ teaspoon lemon juice
- 2 tablespoons Sugar
- Butter

Method:

1. Take two eggs and separate the egg whites and egg yolks in different bowls.
2. Add milk, vanilla essence in egg yolks and whisk well.
3. In the egg yolk mixture, sift the flour and baking powder. Gently mix them.
4. At this point turn on flame and preheat your pan.
5. Add lemon juice to egg whites and slowly start whisking in lowest speed and gradually increase the speed.
6. When it starts to foam, add 1/3rd of the sugar and continue whisking. Add rest of the sugar in another two batches. Whisk until stiff peak forms.
7. Now take a little meringue and add in the yolk mixture. Gently mix using a spatula. Mix the rest of the meringue slowly in small parts.
8. Put some butter in the pan.
9. Pipe the pancake batter on heated pan and cover them with lid.
10. Cook them around 4 minutes.
11. Check if it becomes golden in colour , then gently flip.
12. Cook the other side for around 3 minutes.
13. Transfer to your plate and serve with your favourite fruits, whipped cream or jam.

Enjoy!