



STACKED BREAKFAST PANCAKES

Serves
4

Prep
5-10 minutes

Cook
1-2 minutes per pancake

Method

Sift flour into a large mixing bowl, combining with the baking powder, salt and sugar

Separate the egg whites and yolks, combining the egg yolks with the milk and vanilla, before mixing into the dry ingredients to produce a batter mixture

Whisk the egg whites until soft peaks are formed, before folding into the batter mixture

Heat a small-medium sized frying pan on a medium heat and add a little oil, spoon some of the mixture into the pan. When the mixture starts to bubble flip it over and cook on the other side. Repeat this process until all of the mixture has been used

Ingredients

170g plain flour
3 tsp baking powder
½ tsp salt
30g golden caster sugar
2 large free range eggs
250ml milk
½ tsp vanilla extract
1-2 tbsp oil (for frying)