

Japanese Souffle Pancake

Ingredients

2 Eggs
1 1/2 T Milk
1/2 t Vanilla Extract
1/4 c Cake Flour
1/2 t Baking Powder
2 1/2 T Sugar
1 T Vegetable Oil
2 T Water
1 T Powdered Sugar

Instructions

1. Separate eggs. Place whites into bowl of a standing mixer and yolks into a large bowl. Put the whites in the freezer for 15 minutes.
2. In the meantime, add milk and vanilla to the yolks and whisk until thick and frothy. Sift the cake flour and baking powder into the bowl. Whisk to combine thoroughly, do not over-mix. Set aside.
3. Take out whites and start beating at medium speed then high. When the egg whites turn frothy and pale white, gradually add in sugar, about "at a time". The egg whites will become glossier and firmer. Stop beating when you lift up the mixer and the egg whites stand right up with stiff peaks slightly bending over.
4. Heat a large 12-inch non-stick pan to 300

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degrees over the lowest heat. Brush with oil and lightly remove any visible oil with paper towel.

5. Take 1/2 of whites and add to the yolk mixture, whisk together. Next, take half of the whites and add to the egg yolk mixture. Using a whisk, gently fold in without breaking the air bubbles in the egg whites. Now transfer the yolk mixture into egg whites. Carefully fold in two mixtures without breaking the air bubbles. Make sure to gently mix the batter thoroughly.

6. Using a small ladle scoop three scoops of batter to make three pancakes. Next, stack one more scoop on top of each of the three pancakes. Then add one more scoop to each of the pancakes.

7. Add 1 tablespoon water in three empty spaces inside the pan and cover with the lid. Cook for

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two minutes. Lift lid up and add another scoop of batter on top of pancake. Close lid and cook for 5 more minutes.

8.Lift lid and using a spatula, lift the pancake gently and flip each pancake. If you feel the pancake is stuck, donâ€™t touch until they firm up a little. When the pancake is ready, you can easily move it. Add 1 tablespoon water in three empty spaces and set a timer for 4 to 5 minutes to cook the other side on the lowest heat.

9.Once they are nicely browned, transfer the pancakes to your serving plates. Sift powdered sugar on top and serve immediately.