

How to Make SoufflØ Pancakes That Are Light, Tall & Perfectly Sweet

? Super Fluffy SoufflØ Pancakes Recipe



TIME
5 min

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INGREDIENTS

1 cup all-purpose flour
2 tbsp sugar
1 tsp baking powder
... tsp salt
2 large eggs, separated
¾ cup milk
½ tsp vanilla extract
1 tbsp melted butter
... tsp cream of tartar
Powdered sugar (optional, for dusting)
Maple syrup or whipped cream (optional, for serving)

DIRECTIONS

1. **Mix the Dry Ingredients:** In a medium bowl, whisk together flour, sugar, baking powder, and salt.
2. **Make the Wet Base:** In another bowl, beat the egg yolks with milk, vanilla extract, and melted butter until smooth.
3. **Combine:** Gradually add the dry mixture to the wet ingredients. Stir until just combined and set the batter aside.
4. **Whip the Egg Whites:** In a clean bowl, beat the egg whites and cream of tartar on high speed until stiff peaks form. This step is key for that soufflØ-like height!
5. **Fold Gently:** Fold the whipped egg whites into the batter in three additions, using a spatula and gentle motions to avoid deflating the mixture.
6. **Cook Low and Slow:** Preheat a non-stick skillet over low heat and lightly grease it. Spoon batter into the skillet, stacking high for thick pancakes. Use a ring mold if you have one. Cover and cook for 4-5 minutes per side until golden and cooked through.
7. **Serve Immediately:** Serve hot with powdered sugar, maple syrup, or whipped cream. Want something next-level? Try them with a side of brownie batter dip for an ultra-luxe breakfast treat.

SWAPS & NOTES

& Swaps Flour : For an even lighter texture, try cake flour.
Cream of tartar : Helps stabilize the egg whites, but lemon juice or vinegar can work in a pinch.

Flavor boost : Add lemon zest or a dash of almond extract for a twist. ??? Step-by-Step Instructions 1.

Mix the Dry Ingredients In a medium bowl, whisk together flour,

sugar, baking powder, and salt. 2.

TIPS FOR SUCCESS

Use a clean, dry bowl for beating egg whites-any fat will ruin the peaks.

Fold, don't stir -you want to keep all that air in!

Keep the lid on while cooking to trap steam and help the pancakes rise.

Don't rush the heat -low and slow wins the fluffiness game. ?

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/how-to-make-souffle-pancakes-that-are-light-tall-perfectly-sweet/>