

The Secret to Perfectly Puffy Japanese SoufflØ Pancakes

and melt-in-your-mouth texture



TIME
1 min

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INGREDIENTS

- ? 2 large eggs
- ? 2 tbsp sugar
- ? ¼ cup milk
- ? 1 tsp vanilla extract
- ? 1 cup all-purpose flour
- ? 1 tsp baking powder
- ? Pinch of salt
- ? 1 tbsp vegetable oil (for the skillet)
- Maple syrup
- Fresh berries
- Whipped cream
- Powdered sugar

DIRECTIONS

- 1. Prepare the Batter:** In a bowl, whisk together the eggs, sugar, milk, and vanilla extract until smooth and slightly foamy.
- 2. Combine Dry Ingredients:** In a separate bowl, sift together the flour, baking powder, and salt. Slowly add the dry ingredients into the wet, stirring gently until just combined. Avoid overmixing - you want a light batter.
- 3. Heat and Grease the Skillet:** Preheat a non-stick skillet over low heat and brush lightly with vegetable oil. Place ring molds onto the skillet and let them preheat for 1 minute.
- 4. Cook the Pancakes:** Pour batter into the molds, filling them halfway. Cover the skillet with a lid and cook for 3-4 minutes per side, flipping gently with a spatula. The low-and-slow method ensures they rise beautifully without burning.
- 5. Serve:** Carefully remove from the molds and plate with your favorite toppings. Dust with powdered sugar and drizzle with maple syrup for the full soufflØ pancake experience.

TIPS FOR SUCCESS

Use ring molds for best height and shape Cook on low heat to avoid browning too quickly Cover the skillet to help the pancakes steam and rise Add whipped egg whites folded into the batter for an even fluffier version (if you're feeling ambitious!)

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Original recipe: <https://chefmaniac.com/the-secret-to-perfectly-puffy-japanese-souffle-pancakes/>