



Flavchemy

Clean eating with focus on highly
quality Tasty food.

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Recommendation



Strawberry Waffles



Beef Burger



Spaghetti

Categories

Breakfast

Lunch

Dinner

Dessert

Breakfast



Fluffy Pancake
new breakfast





Fluffy Pancakes

preparation Time: 30min



Ingredients



2 Eggs separated



1 & 1/2 All-purpose Flour



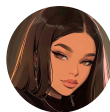
1/4 Cups White Sugar



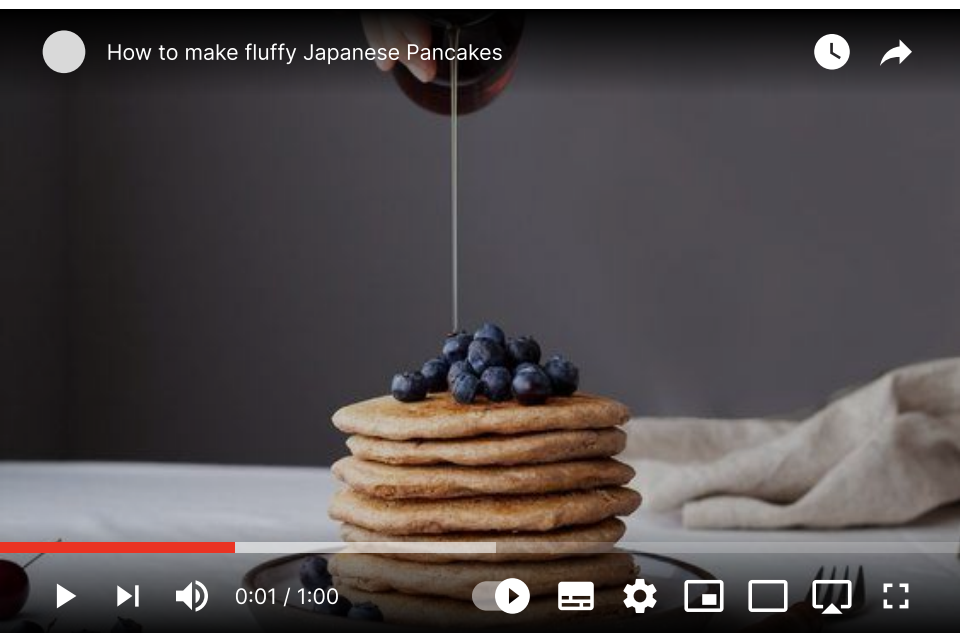
2 Teaspoons baking Powder



1/2 Teaspoon Baking Soda



How to make a Fluffy Pancake



Description

Lorem Ipsum is simply dummy text of the printing and typesetting industry. Lorem Ipsum has and typesetting industry lorem Ipsum has



30 min

Steps


- ✓ Beat egg whites in a glass, metal, or ceramic bowl until stiff peaks form.
- ✓ Butter enough 3 1/2-inch ring molds to fill your frying pan. Place molds in the pan over low heat. Cover.
- ✓ Mix flour, sugar, baking powder, and baking soda in a bowl.
- ✓ Combine buttermilk, egg yolks, butter, and vanilla extract in a separate bowl. Add the flour mixture and stir until batter is fairly smooth.
- ✓ Fold egg whites into the batter until combined. Small bits of egg whites still showing is ok.
- ✓ Pour about 1/2 cup of batter into each mold and cover the pan. Cook until bubbles start forming at the top,

9:41



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9:41



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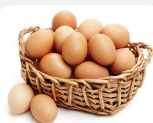
Category



Ingredients

Choose Image

Ingredient Name



2 Eggs Separated



Steps