

Fluffy Japanese Pancakes

Ingredients	Quantity
Egg Yolk	2
Sugar	1/4 cup
Milk	1/2 cup
Egg Whites	4
Pancake Mix	3/4 cup
Egg White	4

1. Mix yolks, sugar, milk and pancake mix in very large bowl until smooth
2. In another bowl, beat egg whites with hand mixer until stiff peaks form
3. Fold egg whites into pancake batter until just incorporated
4. Grease 2 3.5" ring molds and set in middle of pan over low heat
5. Fill molds 3/4 of the way full and cover pan for 10 min, until center of pancakes is slightly jiggly
6. Flip pancakes with mold and cook other side for 5 min covered
7. Serve with butter, syrup and berries