

ふわふわパンケーキの 作りかた

How to make “fuwa fuwa” fluffy pancakes

ざいりょう (ingredients)

ひとりぶん (for one person)

• こむぎこ	15g	flour
• さとう	10g	sugar
• たまご	1こ	egg
• ぎゅうにゅう	10ml	milk
• ベーキングパウダー	1g	baking soda



1. Separate egg yolk (kimi) and egg white (shiromi). Put egg white in the fridge while you are working on the base.
2. Make a cake base. In the egg yolk, put flour, baking soda, and milk and mix. Make sure you don't put too much baking soda, otherwise it will taste bitter.
3. Whisk egg white, mix sugar in, and beat until it becomes stiff. You get meringue.
4. Take a spoonful meringue and mix into the cake base lightly.
5. Pour 4 into the rest of meringue, and lightly mix.
6. Heat the pan with low temperature, put some oil, and put the cake base gently. Between each cake, pour a small amount of boiled water, and put on a lid.
7. When the bottom of the cake turned light brown, flip over, put some more boiled water, and bake further until the bottom gets light brown color.
8. Now the pancakes are done! Decorate them with powder sugar, fresh berries, cream, chocolate sauce, anything you like.

This recipe is based on a recipe on COOKPAD: <https://cookpad.com/recipe/4370959>

*The measurement of above ingredients is for one person. Video shows portions for two persons.