

# Home Made Pancakes

Pancakes like in the United States, very soft with my preparation tip: let the dough rest for 30 minutes before adding the egg whites which have stiffened in snow, guaranteed result !

## \* Ingredients :

- ☞ 1 tsp of baking soda
- ☞ 2 tbsp. sugar
- ☞ 1 pinch of salt
- ☞ butter or cooking oil
- ☞ 2 eggs
- ☞ 150 ml semi-skimmed milk
- ☞ 1 sachet of vanilla sugar or a teaspoon. vanilla extract
- ☞  
125 g flour

## \* Directions:

1 – In a large bowl, mix the dry ingredients: flour, baking powder, sugar, 1 pinch of salt and a sachet of vanilla sugar

2 – In another bowl, mix the 2 egg yolks with the milk then add to the dry ingredients while mixing, you get a texture of very thick pancake batter, let stand 15 to 30 minutes

3 – Beat the egg whites and add them delicately to the preparation (this is the secret to super soft pancakes)  
Cook in a small but hot buttered pan for 1 minute on each side

4 – The edge must be golden, and small bubbles must form on the top, it's time to turn the pancake!

Enjoy