



## Fluffy pancakes

Cakes / Mini Cakes | Vegetarian | Breakfast | Mid-afternoon | Mid-morning | 60 Years

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For 6 servings

### INGREDIENTS

- 2 egg yolks
- 4 egg whites
- 60g sugar
- 60g milk
- 40g flour
- ½ teaspoon baking powder
- ¼ teaspoon white vinegar
- 1 knob soft butter
- 90g Nutella
- Seasonal fruit (red currants, raspberries, kiwi, mango...)

TOTAL PREPARATION TIME: 30 MIN

### PREPARATION

Whisk egg yolks with 30g sugar. Gradually add the milk.

Mix flour and baking powder and sift over egg yolk mixture.

Mix well.

Beat the egg whites with the vinegar until stiff.

When the mixture begins to foam, add the sugar and beat until stiff.

Add the whites to the yolks very gently, in three stages.

Melt a knob of butter in a non-stick frying pan.

Place one spoonful of batter per pancake and cook over low heat, covered, for about three minutes. Turn over and cook on the other side, still covered.

Decorate with Nutella and fruit.

**Tip:** for a better hold, you can bake them in a cookie cutter