

Pancakes

Fluffy Japanese Pancakes

Makes



Ingredients

- 2 ½ lb (9 ¾ cups) Krusteaz Professional® Buttermilk Pancake Mix
731-0120 / 731-0140 / 731-0160
- 30 fl oz (3 ¾ cups) milk
- ½ oz (1 tbsp) vanilla extract

- 6 fl oz (12 each) egg yolks
- 6 fl oz (6 each) egg whites beaten to stiff peaks

Special Equipment

- 3-inch ring molds
- 2 hotel pans wire rack
- parchment paper

PRODUCT DETAILS >

Method

1. Combine milk, vanilla (if using) and egg yolks using a wire whip.
2. Add mix and whip until well-blended. Gently fold in beaten egg whites.
3. Heat convection oven to 350°F.
4. Pour ½-inch water into bottom of hotel pan; place rack in hotel pan; place parchment paper on top of rack.
5. Spray inside of ring molds with non-stick cooking spray and place on parchment.

- 6.** Scoop batter into ring molds, filling ½ full. Cover hotel pan with an inverted hotel pan and place in preheated oven.
- 7.** Bake 13-17 minutes, or until toothpick inserted into center comes out clean.
- 8.** Gently remove pancakes from mold. Level top with serrated knife.
- 9.** Brush tops and bottoms with melted butter and griddle on preheated 375°F griddle until golden brown.
- 10.** Serve immediately.