

Honey Cloud Pancakes

Ingredients

- 1 large egg
- 1 egg white
- 1/4 cup warmed milk
- 1/4 cup flour
- 1 pinch salt
- 2 tsp honey
- 1 dash vanilla extract
- 1 tbsp butter
- soft fruits
- honey

Instructions

How to make them:

- 1.Heat the oven to 200°C (which I gather is around 392°F)
- 2.Heat a small 6″ oven proof frying pan
- 3.In one bowl whisk one egg white until it is white and peaky
- 4.To make the main batter, in another bowl, mix the the other whole egg with flour, salt, honey, and vanilla then whisk in the warm milk
- 5.Gently fold the egg white into the batter with a metal spoon
- 6.Melt one tablespoon of butter in the hot pan
- 7.Pour the batter in and cook on the hob for a few minutes until starting to set at the very edge
- 8.Sprinkle some fruit on top
- 9.Bake the whole lot in the hot oven for 7 minutes until puffed up and golden
- 10.Drizzle with honey



Summary

Yield: 1

Prep Time: 5 minutes

Category: Breakfast

Cuisine: American