

INGREDIENTS:

- 1 ½ C Flour
- 3 T Sugar
- 2 t Baking Powder
- ½ t Salt
- 1 ¼ C Milk
- 4 T Butter, Melted
- ½ t Vanilla
- 1 Large Egg Yolk + 3 Egg Whites
- ¼ t Cream of Tartar

SUPPLIES:

- Stand Mixer (not required)
- Spatula
- Griddle or Pan
- Nonstick Spray
- Measuring Spoons and Cups
- Metal Cookie Cutter, circular (not necessary)

DIRECTIONS:

Preheat a griddle or pan on low.

Beat Egg whites until fluffy.

Combine all other ingredients until smooth.

Slowly add beaten egg whites by folding (not mixing) until just incorporated.

If using a metal cutter, put the cutter on your griddle and spray the nonstick spray on the pan and inside of the cutter.

Add about 1/3 cup of batter to the griddle. If using a cutter, fill the cutter to halfway.

Otherwise, add another heap of batter onto the original pile slowly.

Allow to cook for several minutes.

Flip the pancake. If using a cutter, flip the entire cutter with pancake.

Allow to fully cook through.

If using a cutter, use a butter knife to gently pull the sides of the pancake off of the cutter.

Garnish with whipped cream, berries, and more!