

Stacked American Pancakes

Cook: 15 minutes



Step 1.

Mix 200g flour, 1 ½ tsp baking powder, 1 tbsp golden caster sugar and a pinch of salt together in a large bowl.

Step 2.

Create a well in the centre with the back of your spoon then add 3 large eggs, 25g melted butter and 200ml milk.

Step 3.

Whisk together either with a balloon whisk or electric hand whisk until smooth then pour into a jug. (optional to chill in fridge for an hour before use)

Step 4.

Rub a small tsp worth of rapeseed oil directly onto the whole teppanyaki surface with a cloth before heating the teppanyaki to 160. Allow to warm up, test heat after 5 minutes with a tiny blob of batter, if it's hot enough it will start to bubble.

Step 5.

Ladle in a small amount of pancake mix, approximately 8cm wide. Make sure you don't put the pancakes too close together as they will spread during cooking. Cook the pancakes on one side for about 1-2 mins or until lots of tiny bubbles start to appear and pop on the surface. Flip the pancakes over and cook for a further minute on the other side. Repeat until all the batter is used up.

Step 6.

Serve your pancakes stacked up on a plate with a drizzle of maple syrup, a blob of yoghurt and a sprinkling of fruit or any of your favourite toppings.

Ingredients

Serves 2-4

200g All-purpose flour (Plain)

1 tsp baking powder

200ml Whole Milk

25g Melted Butter

1tsp rapeseed oil (for coating the teppanyaki)

3 large Eggs

Pinch of Salt

1 tbsp caster Sugar

1 & ½ tsp cinnamon (optional)

¼ tsp Vanilla extract (optional)

Maple syrup, fruits of choice to garnish

1 heaped tbsp vanilla Greek yoghurt