

## Pancakes

Ingredients			
Egg Whites	4 each	6 each	8 each
Granulated Sugar	2 ounces	3 ounces	4 ounces
Egg Yolks	4 each	6 each	8 each
All-Purpose Flour	4 ½ ounces	9 ounces	13 ½ ounces
Whole Milk	3 ounces	4 ½ ounces	6 ounces
Unsalted butter, melted and cooled	1 ounce	1 ½ ounces	2 ounces
Vanilla Extract	To Taste	To Taste	To Taste

1. Wipe out your electric mixer's bowl and whip attachment with a paper towel that is slightly dampened with vinegar. Place the egg whites on the bowl and begin whipping on high speed.
2. Once the egg whites have become frothy slowly drizzle in the granulated sugar and continue whipping to medium to stiff peaks. Place in a separate bowl.
3. Combine the remaining ingredients in the bowl and, using the paddle attachment, beat until thick and smooth.
4. Remove from mixer and gently fold in the egg white meringue in 2-3 additions.
5. On a greased griddle on medium-high heat, pour about ¼ cup of the batter and allow to cook for 1-2 minutes or until ready to flip. Then flip for an additional 1-2 minutes until done.