



Best pancake ever

NIBBLEDISH CONTRIBUTOR

Ingredients

2 cup flour
1/2 cup milk powder
1/4 tsp salt
1/2 cup sugar
2 eggs-separated
1 tsp vanilla
1 tsp sponge stablizer
1 tbsp butter-melted
3/4 cup water

Instructions

1. mix the dry ingredients together, add yolks, vanilla,sponge stablizer and melted butter.Beat well with water to get a consistency batter. Using a metal spoon blend in the egg white and mix slowly.
2. Heat the pan and lightly grease for first time only. Then pour a spoonful of batter onto hot pan or grill. Cook for a min on slow heat and turn over and cook another min, Do not keep on turning , just once. Flip onto a plate and serve with chocolate sauce and almond silvers.

To make your own chocolate sauce, simply mix 1/2 cup of condense milk with 2 tbsp cocoa powder, 1 tbsp vanilla and 2 tsp icing sugar. mix till smooth with 1 tsp melted butter.