

French Pancakes

Makes 12

- 3 eggs, separated
- 1 tsp sugar
- ½ tsp salt
- 240 ml milk, divided
- 65 g flour
- 30 g melted butter

1. Beat **egg yolks**
2. Add **sugar** and **120 ml milk**
3. Add **flour, salt, butter**.
4. Mix until smooth. If necessary, add remaining milk.
5. Beat **egg whites** until stiff
6. Fold gently into mix.
7. Cook on hot griddle, making larger than usual and very thin.

Note: Add original 240 ml milk for double recipe for very thin pancakes.

