

## Skillet Soufflé Pancake

Makes one 20-cm pancake

- Unsalted butter (for pan)
- 88 g granulated sugar
- 4 large egg whites
- 31 g all-purpose flour
- ½ tsp. baking powder
- ¼ tsp. kosher salt
- 2 large egg yolks
- 120 ml whole milk
- 1 tsp. finely grated lemon zest
- ½ tsp. vanilla extract
- Powdered sugar and fresh fruit (for serving)



1. Preheat to **165°C**. Butter an 20-cm nonstick skillet, then sprinkle with **38 g granulated sugar**. Pour out any excess sugar that doesn't stick to pan.
2. Combine **4 large egg whites** and remaining **50 g granulated sugar** in a medium heatproof bowl and set over a medium saucepan filled with 2.5-cm of barely simmering water (**do not let bowl touch water**). Heat, whisking constantly, until sugar is dissolved and an instant-read thermometer registers 60°C, **about 5 minutes**.
3. Immediately remove bowl from saucepan and transfer egg white mixture to the bowl of a stand mixer fitted with the whisk attachment. Beat on medium speed until meringue is glossy and stiff peaks form, **about 4 minutes**.
4. Meanwhile, whisk **31 g all-purpose flour**, **½ tsp. baking powder**, and **¼ tsp. kosher salt** in a small bowl to combine.
5. Whisk **2 large egg yolks**, **½ cup whole milk**, **1 tsp. finely grated lemon zest**, and **½ tsp. vanilla extract** in a large bowl. Sift in dry ingredients and whisk until batter is smooth.
6. Using a rubber spatula, gently fold one quarter of meringue into batter to lighten. Fold in remaining meringue in 2 batches, taking care not to deflate batter. Gently transfer batter to prepared pan, and carefully smooth top with a small offset spatula.
7. Bake pancake until doubled in volume and it springs back slightly when lightly pressed, **23–25 minutes** (do not open the oven door during the first 20 minutes or the pancake may deflate).
8. Remove pancake from oven and dust with **powdered sugar**. Serve immediately with fresh fruit.