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Fluffiest Pancakes Ever—in 8 Easy Steps

By [Sarah B. Weir, Yahoo! blogger](#) | [Back To School](#) – Fri, Aug 17, 2012 2:35 PM EDT



Souffle style pancakes

How do you make **breakfast** pancakes extra light and airy? Clayton Miller, Executive Chef at **Wit and Wisdom**, the new tavern at Baltimore's Four Seasons Hotel, developed this unique method early on in his career when he worked as a pastry chef. "One of the items on the menu was a classic French soufflé," Miller tells Shine. "That's where I got the inspiration for this dish." The secret is folding in extra egg whites, but he promises, "The pancakes aren't temperamental like a soufflé."

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Miller says the dish is delicious with butter and maple syrup, but a simple caramel banana sauce makes them swoon-worthy.

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Soufflé Pancakes (adapted from Clayton Miller)

Makes 6-8 substantial pancakes

5 ½ cups flour
1/3 cup sugar
2 teaspoons salt
1 tablespoon baking powder
1 tablespoon baking soda
2 cups milk
2 1/2 cups buttermilk
2 whole eggs
2 eggs yolks
3 egg whites

Pre-heat oven to 350 degrees. Combine dry ingredients in large mixing bowl.

Combine milk, whole eggs, and egg yolks and whisk together in medium mixing bowl. Slowly stir into dry ingredients to

prevent lumps. Do not over mix (this makes the pancakes tough).

Whisk egg whites to medium peak. Fold gently into batter. Do not over mix.

Melt a tablespoon of butter in a six-inch non-stick frying pan on medium. Swirl to coat sides. Butter should be golden and bubbling, but not brown or smoking. Pour one cup of batter into pan. You can add more or less depending on how thick you want the pancake. It will puff up so don't fill pan more than $\frac{3}{4}$ of the way up the sides. Cook on the stovetop for one minute then place in the oven for 3 minutes. Flip pancake and place back into oven for approximately two more minutes or until cooked through. Add more butter as necessary to coat pan and repeat. Serve with maple syrup, sliced fruit, whipped cream and syrup or caramel banana sauce.

Easy Caramel Banana Sauce (adapted from Clayton Miller)

Enough for 2-4 pancakes

1 banana, mashed

1 tablespoon butter

1 tablespoon brown sugar

1 teaspoon vanilla extract

Slowly brown the butter on a low heat in a medium saucepan. Stir in the remaining ingredients. Cook until sauce thickens slightly.

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