Honey Cloud Pancakes

Ingredients

- 1 large egg
- 1 egg white
- 1/4 cup warmed milk
- 1/4 cup flour
- 1 pinch salt
- 2 tsp honey
- 1 dash vanilla extract
- 1 tbsp butter
- soft fruits
- honey

Instructions

How to make them:

1.Heat the oven to 200°C (which I gather is around 392°F)

2.Heat a small 6″ oven proof frying pan

3.In one bowl whisk one egg white until it is white and peaky

4.To make the main batter, in another bowl, mix the the other whole egg with flour, salt, honey, and vanilla then whisk in the warm milk
5.Gently fold the egg white into the batter with a metal spoon

6.Melt one tablespoon of butter in the hot pan

Summary

Yield: 1
Prep Time: 5 minutes
Category: Breakfast
Cuisine: American

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7.Pour the batter in and cook on the hob for a few minutes until starting to set at the very edge

8.Sprinkle some fruit on top

9.Bake the whole lot in the hot oven for 7 minutes until puffed up and golden

10.Drizzle with honey