

# Air-Fried Japanese Fluffy Pancakes



Preparation time: 38 mins

Serves: 4 people

User Rating: ★★★★★

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Are air fryers the ultimate cooking hack? Who knew you could make pancakes in them too!? This Japanese Fluffy Pancakes recipe uses an air fryer to deliver sweet, not-so-short stacks of delicious goodness.

What's your favourite pancake topping? See the full recipe below.



## Ingredients

- 4 large eggs
- 3 tbs full cream milk (or milk alternative of choice)
- ½ tsp pure vanilla extract
- ½ cup strong plain flour
- 1 tsp baking powder
- 4 tbs sugar
- Oil spray for greasing

## Method

1. Separate the eggs and place into two separate bowls. Put the egg whites in the freezer for 15 mins.
2. In the meantime, add the milk and vanilla to the egg yolks and whisk using an electric whisk until thick and frothy.
3. Sift the flour and baking powder into the egg yolk mixture and whisk to combine thoroughly, however, do not over mix. Set aside until needed.
4. Take out egg whites from the freezer, they should be half frozen. Beat the egg whites until frothy and opaque, then gradually add the sugar a third at a time. Beat vigorously until stiff peaks form (Approx. 2 mins on high speed).
5. Fold through the meringue with egg yolk mixture in thirds until all completed.
6. Pre-heat Air-fryer basket on 170 degrees for about 5 mins.
7. If using egg rings, place in basket of air-fryer, spray with oil spray and gently dollop batter into each ring. Bake for approximately 6 mins (checking and turning over half way).
8. Serve with your favourite toppings and syrups.