



## Japanese Lemon Soufflé Pancakes

with Peaches & Whipped Mascarpone



1h



2 Servings

These deliciously trendy pancakes puff up like clouds faster than you can get into that busy brunch spot. Whipped egg whites lighten up a lemony batter that slowly bakes into pancakes with lightly toasted sides and custardy centers. We top them with whipped vanilla mascarpone, fresh peaches, and maple syrup for a peaches and cream fantasy come true. (2p-plan serves 3; 4p-plan serves 6—nutrition reflects 1 stack of pancakes)



## What we send

- 1 peach
- 3 oz mascarpone <sup>2</sup>
- 12 oz evaporated milk <sup>2</sup>
- 2½ oz confectioners' sugar
- 1 lemon
- ¼ oz baking powder
- 5 oz all-purpose flour <sup>3</sup>
- 5 oz granulated sugar
- 2 (¼ oz) cornstarch
- 2 (1 oz) maple syrup

## What you need

- 1¼ tsp vanilla extract
- 4 large eggs <sup>1</sup>
- 1 Tbsp neutral oil
- ¼ tsp kosher salt

## Tools

- stand or hand-held electric mixer with whisk attachment
- microplane or grater
- rimmed baking sheet
- parchment paper
- nonstick cooking spray

## Cooking tip

To separate an egg, crack egg into a small bowl and use the shell or a spoon to scoop out the yolk.

## Allergens

Egg (1), Milk (2), Wheat (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 630kcal, Fat 27g, Carbs 86g, Protein 14g



### 1. Prep peaches & cream

Preheat oven to 350°F with a rack in the lower third. Halve **peach**, discard pit, and slice.

Using an electric mixer with a whisk attachment, beat **mascarpone**, **¼ cup evaporated milk**, **1 tablespoon confectioners' sugar**, and **¼ teaspoon vanilla** on high until mixture holds soft peaks. Keep peaches and cream refrigerated until ready to serve.



### 4. Fold batter

Add **⅓ of the egg whites to yolk mixture** and whisk until combined. Using a spatula, fold in half of the remaining whites until almost combined, then fold in the remaining whites until thoroughly combined and no streaks remain. Fold gently to avoid deflating batter.

Line a rimmed baking sheet with parchment paper; spray with nonstick spray.



### 2. Begin batter

Separate **4 large eggs**. Place egg yolks in a large bowl. Place egg whites in the bowl of a stand mixer or large bowl and keep cold.

Into egg yolks, finely grate the **zest of the lemon** and whisk in **2 tablespoons lemon juice**, **1 tablespoon oil**, **1 teaspoon vanilla**, and **½ teaspoon baking powder** until smooth. Add **6 tablespoons flour** and whisk until just combined (do not overmix).



### 5. Bake pancakes

Using an ice cream scoop, evenly divide **batter** into 6 mounds onto prepared baking sheet, leaving 1½-inches space between each (mounds should be about ¾ cup). Bake on lower oven rack until **pancakes** are golden brown on the bottom and firm enough to slide a spatula underneath, 10-13 minutes total. Rotate baking sheet halfway through baking.



### 3. Whip egg whites

To **cold egg whites**, add **6 tablespoons sugar**, **½ teaspoon lemon juice**, and **¼ teaspoon salt**. Using a stand or hand-held mixer with a whisk attachment, whip whites on medium speed until glossy, quadrupled in size, and stiff peaks form, 6-8 minutes. Add **cornstarch** to egg whites and mix for 10 seconds to combine.



### 6. Finish & serve

Carefully flip **pancakes**. Continue baking until bottoms of pancakes are dry and set, and a toothpick inserted in the center comes out clean, another 4-6 minutes. Divide **pancakes** between serving plates and dust with **confectioners' sugar**. Serve with **peaches, whipped cream**, and **maple syrup**. Enjoy!