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## *Mascarpone cream and Passion fruit American Pancakes*

<http://properfoodie.com/american-pancakes-three-ways/>

*American style pancakes with fluffy mascarpone vanilla cream, passion fruit and drizzles of treacle*

### **Ingredients:**

#### **For the American pancakes:**

150g plain flour  
1 tsp baking powder  
1 tbsp caster sugar  
2 large free range eggs separated  
284ml carton buttermilk  
knob of butter for cooking

#### **For the topping**

150ml double cream  
250g mascarpone cheese  
1-2 tsp of icing sugar (to taste)  
Seeds of half a vanilla pod or 1-2 drops of vanilla essence  
1 passion fruit  
A tbsp of syrup



### **Method:**

#### **For the American style Pancakes:**

In a large bowl mix together the flour, baking powder and caster sugar. Make a well in the centre of the dry ingredients and pour in the yolks. Use a whisk and mix together. Slowly pour in the buttermilk and stir until well combined. Place to one side.

In a separate bowl whisk the egg whites until soft white peaks form. Gently fold the egg whites into the pancake mixture.

Heat a frying pan on a medium heat and grease the pan with a knob of butter. I usually allow the butter to melt and then spread evenly around the pan using a piece of kitchen towel.

Carefully add a small ladle of pancake mix to the hot pan and spread into a small circle, around 10 cm wide. Allow to cook for 2 minutes or until bubbles begin to appear on the surface, and then carefully flip over. The mixture on the top may still be quite runny so don't flip too fast. Cook on the second side for a minute before removing from the pan. Place in foil to keep warm whilst you make the rest.

#### **For the Mascarpone vanilla cream and passion fruit topping:**

In a bowl mix together the cream, mascarpone, icing sugar and vanilla. Once combined, taste and add more cream or icing sugar if required.

#### **Serving up:**

Return to your pancakes: stack on a plate and layer with large blobs of mascarpone cream, with a final large dollop of the top. Halve the passion fruit, scoop out the insides and drizzle over the top. Finish off with a drizzle of syrup and serve.