



SERVINGS: 6

Extra Thick and Fluffy Japanese Style Pancakes 厚焼きホットケーキ

★★★★☆ 4.25 from 65 votes

The most popular extra thick and fluffy Japanese pancake recipe

PREP TIME:

10 mins

COOK TIME:

30 mins

TOTAL TIME:

45 mins

Ingredients

- ☐ 3 cup self raising flour
- ☐ 1.5 tsp baking powder
- ☐ 0.75 cup sugar
- ☐ 3 egg
- ☐ 2.25 Butter milk to make up 1 cup with the egg
- ☐ 0.75 tsp vanilla extract
- ☐ 3 tbsp Japanese mayonnaise
- ☐ Butter maple syrup, ice-cream, etc. for toppings

Instructions

- 1 Sift all the dry ingredients together into a bowl and combine.
- 2 In another bowl (or jug) add the egg, buttermilk and vanilla extract and whisk until just combined.
- 3 Make a well in the centre of the dry ingredients and pour the liquid mixture in.
- 4 Mix together then add the mayonnaise and mix well to combine. (Don't worry if you notice any scent coming from the mayonnaise, it will disappear completely after it's cooked).
- 5 Place a homemade pancake mould (instructions for this are listed in the blog post above) onto a frying pan over low heat and pour half the mixture into the mould. *1
- 6 Place a lid on the frying pan and leave it for 15 minutes.
- 7 Once little bubbles appear on the surface of the pancakes and the edge is slightly cooked, lift the bottom of the pancake with an egg flipper then cover the pancake with the inverted frying pan and flip the whole thing together before placing it back on the heat. *2
- 8 Place the lid over the top again and cook for another 15 minutes on the other side.
- 9 To test if it is done, stick a skewer into the pancake. If it comes out clean, then the pancake is cooked through.

- 10 Remove the pancake from the heat, remove the staples from the mould and take the pancakes out of the mould wearing gloves or a cooking mitten.
- 11 Serve the pancakes with your favourite toppings (e.g. whipped butter, maple syrup, fresh berries, ice-cream, chocolate flakes, etc. Let your imagination run wild!).

Notes

*1 Fill the mould about 70-80% as the batter will expands.

*2 Two can be made at same time if you have a frying pan that can fit the two moulds in. Once one side is cooked, carefully flip each one over with an egg flipper.

The Morinaga Mix usually comes in a box, and I bought a 4 x 150g bulk packet. Using one packet (150g), add 1 egg and 100ml (3.3fl. oz.) milk and 1 tbsp of Japanese mayonnaise makes two thick and fluffy pancakes. The video above is for making it from scratch and the process photos show the results from using the pancake mix. Basically, combine all dry ingredients and then add the mixture of wet ingredients.

Nutrition

Serving: 1pancake, Calories: 272kcal, Carbohydrates: 47g, Protein: 6g, Fat: 5g, Saturated Fat: 1g, Cholesterol: 56mg, Sodium: 52mg, Potassium: 146mg, Fiber: 1g, Sugar: 17g, Vitamin A: 80IU, Calcium: 51mg, Iron: 0.7mg

Course: Breakfast Cuisine: Japanese Author: Shihoko | Chopstick Chronicles

<https://www.chopstickchronicles.com/>