

RECIPE | MELONS



FLUFFY MELON PANCAKES



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INGREDIENTS

1 Pure Flavor® Alonna™ Canary Melon, divided
3 large eggs, whites & yolks separated
2 cups all-purpose flour
1¼ cups milk
4 tbsps unsalted butter, melted and cooled
3 tbsps confectioners' sugar
2 tsp baking powder

½ tsp kosher salt
½ tsp vanilla extract
¼ tsp cream of tartar
Fresh mint, for garnish
Non-stick cooking spray
Maple syrup, for serving
Butter, for serving



25 min

10 min
PREP.

15 min
COOKING



8



medium

DIRECTIONS

- 1 Whisk together the flour, confectioners' sugar, baking powder, and salt in a large bowl.
- 2 Halve the melon, scoop out the seeds, remove the rind, and dice into small cubes. Set aside half of the diced melons and blend the remaining until smooth.
- 3 Whisk together the milk, melted butter, vanilla, melon puree, and egg yolks in a medium bowl until combined.
- 4 Beat the egg whites and cream of tartar in another large bowl with an electric mixer on medium-high speed until stiff peaks form, about 2 minutes.
- 5 Stir the milk mixture into the flour mixture until just combined. Fold in one-third of the beaten egg whites to the flour-milk mixture. Then gently fold in the remaining egg whites until just combined.
- 6 Heat a large non-stick skillet over medium-low heat with cooking spray. Pour ½ cup of batter into the pan, once bubbles begin to form, flip over. Continue until all batter is used.
- 7 Serve immediately with the remaining diced melons, fresh mint, butter, and maple syrup.