## Stacking Up Buttermilk Pancakes:

Add baking powder and reduce the

liquid in the crêpe batter and you get

lightly leavened crêpes that are still

pliable, but with a cake-like crumb.

A Parametric Analysis

Like all the best crêpes, our crêpes are

ChefSteps

thin, pliable, eggy, and lightly mottled

brown. We add low-fat buttermilk and

buttermilk powder to the batter for a

crêpe with a little more personality.

Everybody loves pancakes, but some like 'em thin, others like 'em in fat stacks. Get your breakfast dialed in with our buttermilk pancake parametric and check out the recipes on chefsteps.com.

Fluffy, tender, and oh-so-delicious, this

is the classic pancake, the ones you're

thinking of when you order

pancakes at a diner.

Add more flour to the batter and boost

the amount of baking powder and you

get a fluffier version of the classic—

you're going to need more

butter and maple syrup.



Closer to angel food cake than the diner

different batter formula and are tricky

classic, these super-fluffy cakes-

cooked-in-a-pan use a radically

to make, but they're a whole lot

For demonstration purposes only!

powder to the limit AND separated the

egg whites and whipped them full of air. Super fluffy, but you'll probably taste

We pushed the amount of baking

the baking powder.

	Maximum Flat												Fluffy			y Maximum Fluff	
	Buttermilk Crêpes			Leavened Crêpes			Thin		Classic Buttermilk		Fluffy		Soufflé		Ultra-Fluffy Japanese-Style		
pan temp for all: 320 °F / 160 °C																	
DRY -																	
All-purpose flour	18	30 g	100.0%	180 g	100.0%	180 g	100.0%	180 g	100.0%	200 g	100.0%		180 g	100.0%	50 g	100.0%	
Sugar		35 g	19.4%	35 g	19.4%	35 g	19.4%	<b>35</b> g	19.4%	35 g	15.9%		<b>3</b> 5 g	19.4%	45 g	90.0%	
Buttermilk powder		25 g	13.8%	25 g	13.8%	<b>25</b> g	13.8%	25 g	13.8%	25 g	11.3%		25 g	13.8%	10 g	20.0%	
Salt		5 g	2.7%	5 g	2.7%	5 g	2.7%	5 g	2.7%	5 g	2.2%		5 g	2.7%	<b>2</b> g	4.0%	
Baking powder		0 g	0.0%	NO LEAVENING = flatest pancake	1.6%	6 g	3.3%	15 g	8.3%	20 g	9.0%		25 g	13.8%	<b>2</b> g	4.0%	
Cream of tartar		0 g	0.0%	0 g	0.0%	0 g	0.0%	0 g	0.0%	0 g	0.0%		0 g	0.0%	→ <b>0.5</b> g	1.0%	
WET -															stabilizes meringue		
Buttermilk	40	00 g	222.0%	<b>350</b> g	194.4%	300 g	166.6%	250 g	138.8%	HIGHEST ratio of fat = maximum tenderness 250 g	113.6%		200 g	111.1%	52 g	104.0%	
Butter		40 g	22.0%	50 g	27.7%	60 g	33.3%	<b>7</b> 0 g	38.8%		31.8%		20 g	11.1%	0 g	0.0%	
Eggs	whole 20	00 g	111.0%	150 g	83.3%	100 g	55.5%	100 g	55.5%	100 g	45.4%	yolks	30 g	16.6%	45 g	90.0%	
			H	IGHEST ratio of egg = retch, plasticity, and faster cooking								whites	70 g	38.8%	100 g	200.0%	
Pan type •			carbon steel		carbon steel	cast ir	on or nonstick	cast iro	n or nonstick	cast ire	on or nonstick		cast iro	n or nonstick		nonstick	

For these thin pancakes, we started

with our Classic Buttermilk Pancake

more buttermilk. The result was a

batter and then just thinned it out with

classic pancake, just slightly thinner.