

Custard Powder Pancakes

Indulge in these fluffy pancakes made with custard powder, perfect for a delightful breakfast or snack. They are sweet, creamy, and incredibly easy to prepare!


20 min

Total time

easy

Difficulty

250

kcal / serving

Nutrition per serving (estimated)

Protein 8 g

Carbs 36 g

Fat 8 g

Fiber 1 g · Sugar 8 g · Sodium 420 mg

Ingredients

- 1/2 cup maida (all-purpose flour)
- 1 tablespoon sugar
- 1 egg
- 1 tablespoon custard powder
- 1/2 cup milk
- 1 teaspoon baking powder
- Pinch of salt
- Butter or oil for frying

Substitutions

Maida (all-purpose flour) – Plain all-purpose flour in the same amount.

Milk – An equal amount of unsweetened dairy milk.

Butter or oil for frying – Use either butter or a neutral cooking oil in the same role.

Steps

- 1 In a mixing bowl, combine maida, sugar, custard powder, baking powder, and salt.
- 2 In another bowl, whisk the egg and then add the milk, mixing well.
- 3 Gradually pour the wet ingredients into the dry ingredients, stirring until just combined.
- 4 Heat a non-stick pan over medium heat and add a little butter or oil.
- 5 Pour a ladleful of batter onto the pan, cooking for 2–3 minutes until bubbles form on the surface.
- 6 Flip the pancake and cook for another 1–2 minutes until golden brown.
- 7 Repeat with the remaining batter, adding more butter or oil as needed.
- 8 Serve warm with syrup, honey, or fresh fruits.

Chef's tips

- A properly mixed batter should be thick but pourable; a few small lumps are fine, while overmixing can make the pancakes less tender.
- Look for bubbles that stay open and edges that appear set before flipping; if the bottoms brown too quickly, lower the heat.
- Keep finished pancakes warm in a loosely covered dish while cooking the rest, so they stay soft rather than drying out.

Drink pairing

A cup of black tea

Its gentle tannins balance the pancakes' creamy sweetness without overwhelming their delicate flavor.

0% option: A glass of cold milk

Storage

Refrigerate leftover pancakes within 2 hours in a covered container and use within 3–4 days. Reheat until steaming hot.

Frequently asked questions

How do I know when a pancake is ready to flip?

The surface should show bubbles that remain open, and the edges should look set rather than wet.

Why did my pancakes turn out dense?

Overmixing can develop the flour and make pancakes less tender; stir only until the dry ingredients are incorporated.

Can I make the batter ahead?

For the fluffiest result, cook it soon after mixing, since the baking powder begins working once the wet and dry ingredients meet.