

Lemon Pancakes

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Sweet-and-sour pancakes bursting with the zesty citrus flavors of lemon and grilled to perfection are the best way to start any day. The sweet, sugary flavors of caramelized lemon and smooth sour cream make these flapjacks a memorable and unique morning meal.

Ingredients:

1/2 c. sour cream
1/2 c. lemon juice
1 Tbsp unsalted butter, melted
1 egg
1 c. flour
1 Tbsp baking soda
2 Tbsp sugar
1 Tbsp lemon zest
powdered sugar to taste

Directions:

1. Beat the sour cream, melted butter and egg in a bowl. Add the lemon juice and half the lemon zest. Stir in slowly to prevent curdling.
2. Add the flour, sugar, and baking soda and stir carefully.
3. Preheat a non-stick pan. When the pan is hot, pour silver-dollar-sized pancakes. Watch for small bubbles to form on the surface. Cook for 3-4 minutes per side.
4. Garnish with sugar and lemon zest.

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