

# Lemon Pancakes

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## Ingredients:

½ cup of sour cream.  
½ cup of freshly-squeezed lemon juice.  
1 tablespoon of unsalted butter melted.  
1 x egg.  
1 cup of self-rising flour.  
2 tablespoons of sugar.  
1 tablespoon of lemon zest.  
Powdered sugar to sprinkle on top.

## Preparation:

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 and sugar 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.