

Lemon Pancakes

Printed from Lemon Recipes at <http://www.lemonrecipes.net/>

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.

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 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.