LEMON PANCAKES



Type of dish:

Dessert

Categories:

Bakery and confectionery
Fruits and vegetables
Dairy and egg products and derivatives

Ingredients

- ✓ fresh butter
- ✓ 300 g sieved flour
- √ 8 eggs
- ✓ 1 l milk
- √ 1 packet of vanilla sugar
- ✓ 1 lemon
- ✓ a pinch of salt
- √ 100 g icing sugar

Preparation

Beat 4 egg yolks and 4 whole eggs. Add the milk, the sieved flour, the salt and the vanilla sugar and mix well. Peel a lemon, cut it into small pieces and add it to the batter.

Melt butter in the pancake pan and immediately pour in a small quantity of batter. Turn the pancake when it is cooked and begins to swell.

Sprinkle the pancakes with lemon juice and dust lightly with sugar.



