

## Lemon drizzle pancakes



Prep: 10 mins  
Cook: 20 mins



Easy



Serves 4



### Ingredients

200g self-raising flour

1 tsp baking powder

1 tbsp golden caster sugar

½ tsp vanilla extract

200ml milk

3 eggs

25g butter, melted, plus extra for frying

1 lemon, zested

### For the toppings

100ml double cream

2 tbsp icing sugar

100g lemon curd

1 lemon, pared zest, plus 1 tbsp juice

### Method

- Step 1** Whisk all of the pancake ingredients together in a large bowl until smooth.
- Step 2** Put a small knob of butter in a large non-stick frying pan over a medium-low heat and cook until melted and foaming. Pour 2 tbsp of the mixture into the pan and use the back of the spoon to shape into a 8-9cm round disc. Depending on the size of your pan you may be able to get 2 or 3 pancakes to cook at the same time. Cook for 2-3 mins on the first side, then flip over and cook for another 1 min on the other.
- Step 3** Heat oven to its lowest setting. Stack the cooked pancakes on a baking tray and keep them warm in the oven while you cook the rest.
- Step 4** Softly beat the double cream with the icing sugar using a whisk, then fold in half of the lemon curd. Mix the remaining curd with enough lemon juice to make it a drizzling consistency.
- Step 5** To serve, stack the pancakes with layers of the whipped cream in between them, drizzle with lemon curd, and scatter with lemon zest to serve.