



LEMON POPPY SEED PANCAKES

We've taken the flavors from the classic Lemon Poppy Seed Muffin and transformed them into a fluffy, flavorful pancake.

Ingredients

By: Cathy Trochelman / [Lemon Tree Dwelling](#)

PANCAKES

2 cups	All-purpose flour
3 Tbsp.	Granulated sugar
1 Tbsp.	Baking powder
½ tsp.	Salt
1 ½ cups	Milk
2 Tbsp.	Vegetable oil
1 Tbsp.	Butter, melted
2 Tbsp.	Lemon juice
1 ½ Tbsp.	Poppy seeds
1 Lemon	Zest
6 Tbsp.	Phil's Fresh Eggs Cage Free Liquid Egg Whites

GLAZE

2 cups	Powdered sugar
3-4 Tbsp.	Lemon juice
½ tsp.	Poppy seeds



Directions

STEP 1

In a large mixing bowl, combine flour, granulated sugar, baking powder and salt.

STEP 2

In a separate bowl, combine milk, oil, melted butter, lemon juice, poppy seeds and lemon zest. Mix well; add all at once to flour mixture.

STEP 3

Gently mix until just combined.

STEP 4

Beat egg whites until soft peaks form; gently fold into batter

STEP 5

Let batter rest 5 minutes

STEP 6

Heat a lightly oiled skillet or griddle over medium-low heat.

STEP 7

Pour ¼-cup scoops of batter onto prepared skillet

STEP 8

Wait until bubbles form and pop on the surface of each pancake; then flip pancakes and cook until golden brown on both sides.

STEP 9

For glaze, combine powdered sugar, lemon juice, and poppy seeds and mix until smooth. Pour over pancakes as desired.