

# BREAKFAST RECIPES



## Lemon and Poppy Seed Pancakes

### Ingredients

- 80g butter, melted
- 1 cup milk
- 2 eggs
- 1 teaspoon vanilla extract
- 1 1/2 cups self-raising flour
- 1/2 teaspoon bicarbonate of soda
- Pinch of salt
- 1/3 cup caster sugar
- 1 tablespoon poppy seeds
- 1 tablespoon finely grated lemon rind
- 1/4 cup lemon juice
- 140g tub Greek-style raspberry yoghurt

### Method

- Reserve 1 tablespoon melted butter. Whisk milk, eggs, vanilla and remaining butter in a jug. Sift flour and bicarbonate of soda into a bowl. Stir in salt and sugar. Make a well in the centre. Add milk mixture. Whisk until just combined. Stir in poppy seeds, lemon rind and juice.
- Brush a large non-stick frying pan with a little reserved melted butter. Heat over medium heat. Spoon 1/3 cup batter into pan, spreading slightly to form a round. Repeat to make 2 pancakes. Cook for 3 to 4 minutes or until bubbles appear on surface. Turn. Cook for a further 3 minutes or until golden and cooked through. Transfer to a plate. Cover loosely with foil to keep warm.
- Repeat with remaining batter, brushing pan with melted butter between batches, to make 8 pancakes. Serve topped with yoghurt, banana and honey.

<https://www.taste.com.au/recipes/lemon-poppy-seed-pancakes/c9ouxu7l?r=recipes/breakfastrecipes&c=3ed5f74b-dd2b-4b97-bdd4-2fbf45993c1a/Breakfast%20recipes> accessed 12 February 2021