

From the kitchen of David and Jennifer Deaven

3. Cook cakes in skillet, flipping once when bubbles appear.
4. Whisk (C) to make glaze, adding enough juice so the glaze runs but is not watery. Serve cakes with glaze drizzled on top.
Servings: 4
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Bread/Lemon Poppy Pancakes

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- A: 3/4C milk
1T vinegar
1T lemon juice
B: 1C flour
1 egg
2T butter, melted
2T sugar
1/2t vanilla
1/2t salt
1t baking powder
2t poppy seeds
1t lemon zest
C: 1C confectioner sugar
1/2t salt
2T lemon juice, more or less

1. Mix (A) in bowl and let stand 10 minutes.
2. Combine (B) in second bowl, add (A) and whisk until fully incorporated.



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