

Lemon Souffle Pancakes

(Adapted from [@kokken](#))

3/4 cup Buttermilk (I used normal milk)
2 Egg yolks
3 tsp Grated Lemon zest
2 tbsp Lemon Juice
1 tsp Vanilla Extract
25g Butter (melted)
3/4 cup All purpose flour
1 tsp Baking powder
3 tbsp Castor sugar
A pinch Salt
2 Egg whites

To serve

Strawberries, halved
1 tbsp Honey
Icing sugar for dusting

Mix egg yolks, milk, vanilla essence, lemon juice and lemon zest together in a bowl. Add melted butter and mix well.

Sift flour, baking powder, caster sugar and salt into a large bowl. Make a well in the center of the flour mixture and pour milk mixture gradually and mix flour with milk mixture until the dry ingredients are moistened. Be careful not to overmix.

Place egg white in a clean bowl and beat until soft peaks are formed. Fold in egg white into the dry ingredients.

Melt a small portion of butter in a heated non-stick frying pan. Place 2 tbsp of the batter into the pan. Cook until the cake turns golden brown on the underside and looking dry on the edges. Flip over and continue to cook the other side. transfer to a plate and keep warm while cooking remaining batter.

Toss fresh strawberries with honey and a light dusting of icing sugar. Dust pancakes with icing sugar and serve immediately.