

Lemon Cornmeal Pancakes

by [EatLiveRun](#) on February 28, 2012 in [Breakfast](#), [Pancakes](#)



Prep Time 5 Minutes

Cook Time 3 Minutes

Difficulty Easy

Servings

Recipe Description

These pancakes are the true breakfast of champions.

Ingredients

- 3 whole Eggs
- 1 cup Buttermilk
- 2 Tablespoons Cooking Oil
- ½ cups Flour
- 2 Tablespoons Sugar
- 1 cup Cornmeal
- 1 whole Lemon, Zested
- 1-½ teaspoon Baking Powder
- ½ teaspoons Baking Soda
- ¼ teaspoons Salt
- Butter, For Cooking Pancakes

Preparation Instructions

Beat the eggs in a large bowl. Add the buttermilk and oil and beat until well blended.

In another bowl, combine the flour, sugar, cornmeal, lemon zest, baking powder, baking soda and salt. Whisk together well then add dry ingredients to wet ingredients and mix only until just combined.

Melt butter on a hot skillet then cook pancakes for about 30 seconds each side. Be careful—they brown quickly!

SOURCE: <http://tastykitchen.com/recipes/breakfastbrunch/pancakeswaffles/lemon-cornmeal-pancakes/>