



Lemony Yogurt Pancakes

Serving:

4-6

Type:

Breakfast pancakes, dairy

Author:

June Hersh

Notes:

When June Hersh told me that she had released a new book about the history of yogurt I was titillated. When she shared this recipe for "gravity defying pancakes" (her words), she really peaked my interest. They are as tasty as I thought they would be. If June's name is familiar, it's because she wrote the powerful collection of personal histories and recipes in [RECIPES REMEMBERED](#). You'll find our post about that here on [Kosher Like Me](#).

Ingredients:

4 tablespoons butter, melted, plus butter for cooking the pancakes

½ cup sugar

1 cup whole milk

½ cup Greek yogurt*

3 eggs, separated

1 tsp grated lemon zest

1 ½ cups all-purpose flour

2 scant teaspoons baking powder

Directions:

To create the batter, whisk together the butter, sugar, milk, yogurt, egg yolks, and zest, in a large bowl. Sift in the flour and baking powder and stir until the flour is incorporated. A few lumps are not bad thing.

In a separate bowl, beat the whites until they hold a peak, and gently but thoroughly fold them into the batter. Let the batter rest while you heat a large skillet generously greased with butter, over medium heat. Ladle the batter into the pan, cook until bubbles begin to appear on the pancake surface, then flip and cook a minute on the other side. Wipe the pan clean and add butter as needed for the next batch.

Serve at once with the topping of your choice.

**Use may use this recipe for making waffles, too.

Tips:

*To create Greek yogurt simply place the yogurt in a cheesecloth and bring together with a twist tie to create a pouch. Place the pouch in a strainer over a bowl. Refrigerate for several hours. The liquid that collects in the bowl is the whey. The longer you drain the yogurt, the thicker it will

become.

**The same batter can be used to make wonderful waffles. Follow the manufacturer's instructions for how much batter to add and how to prepare the waffle maker. Serve with your favorite topping.