



# Exclusive recipe



## Fluffy lemon & poppy seed pancakes

**MAKES 12 PREP 20 mins COOK 15 mins EASY V**

*'If you want to switch up your pancake routine, try this zesty stack. The sharpness of the lemon icing works well with some creamy mascarpone. They're reminiscent of a fresh lemon drizzle cake.'* **Cassie Best**

- 200g self-raising flour
- 1½ tsp baking powder
- 1 tbsp golden caster sugar
- 3 large eggs
- 25g melted butter, plus extra for cooking
- 200ml milk

- 1 large lemon, zested and juiced
- 1 tbsp poppy seeds
- vegetable oil, for cooking

### To serve

- 50g icing sugar
- 150g mascarpone
- 50g lemon curd

**1** Mix the flour, baking powder, golden caster sugar and a pinch of salt together in a large bowl. Create a well in the centre with the back of your spoon then add the eggs, butter, milk, lemon zest and poppy seeds.

**2** Whisk together either with a balloon whisk or electric hand beaters until smooth, then pour into a jug. Mix the icing sugar with a tbsp or 2 of the lemon juice to make a very loose, drizzly icing.

**3** Turn the oven to its lowest setting with a lined tray inside. Heat a large frying pan, add a knob of butter and a drizzle of vegetable oil. When the butter has melted, swirl it around the pan, keep the heat low-medium.

**4** Pour the batter (around 2 tbsp) into the pan to make pancakes that are about 8-10cm, don't overcrowd the pan – you

should be able to cook three-four at a time. Leave the pancakes for a few mins until the batter starts to set around the edges and bubbles appear on the surface. Use a spatula to look underneath, they should be golden brown. Flip over and cook for another min or two until the underside is golden. Transfer to the oven to keep warm and continue cooking until you've used up all the batter. Beat the mascarpone until smooth.

**5** Brush the lemony icing over the warm pancakes, then stack with mascarpone and lemon curd between the layers. Finish with any leftover lemon drizzle.

**PER SERVING** 213 kcals • fat 11g • saturates 6g • carbs 22g • sugars 9g • fibre 1g • protein 5g • salt 0.5g



### CASSIE BEST

Cassie is Good Food's food director. She trained as a chef at Leiths School of Food and Wine, and has a passion for baking. @cassiecooks

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Samuel Groves  
Made in England 1817

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