

# Thin Pancakes with Lemon and Powdered Sugar

Internet Address:



1 cup all-purpose flour  
1 pinch salt  
1 1/2 teaspoons granulated sugar  
2 large eggs  
1 cup milk  
1/4 cup water  
4 tablespoons unsalted butter, melted (divided use)  
Lemon wedges and powdered sugar to serve on top

Carolyn T's Blog - Tasting Spoons  
<http://tastingspoons.com>

**Servings: 4**

1. Sift the flour, salt and granulated sugar into a bowl (with a pouring spout if you have one). Sifting assures there won't be any lumps of flour. Make a well in the center and add eggs. Gently whisk a little flour into the egg, then gradually add the milk mixture and 2 tablespoons of the melted butter, whisking in with the flour. The batter should be the consistency of half and half. Don't over mix the batter.

2. Heat a crepe pan (or a very large nonstick skillet) over high heat. Grease the pan with some of the remaining butter. Pour about 2 tablespoons batter into the pan, quickly tilting and rolling the pan from side to side to get an even coating of batter. Cook for 30 seconds, then use a spatula to flip the pancake. Cook the pancake for a further 30 seconds until pale golden and crisp at edges, then tip onto a plate.

3. Repeat with the remaining melted butter and batter, stacking pancakes on top of one another as you go. With a nonstick pan you may not need any additional butter.

4. To serve, sprinkle the warm pancakes with some powdered sugar and squeeze a little bit lemon juice over each one. Serve with some sweetened yogurt and berries on the side, if desired. If you make more than you can eat, separate them with waxed paper and store in a ziploc plastic bag. Reheat for 10-15 seconds in the microwave, one at a time, and garnish as above. They taste every bit as good as left overs as they do right out of the pan.

**Yield: 8 pancakes**

Per Serving (excluding unknown items): 296 Calories; 16g Fat (49.8% calories from fat); 8g Protein; 28g Carbohydrate; 1g Dietary Fiber; 145mg Cholesterol; 101mg Sodium. Exchanges: 1 1/2 Grain(Starch); 1/2 Lean Meat; 0 Non-Fat Milk; 3 Fat; 0 Other Carbohydrates.