



Luscious Lemon Pancakes

Serves 4

1 cup flour
1 tablespoon sugar
1 teaspoon baking powder
½ teaspoon salt
½ teaspoon baking soda
1 egg
1 carton lemon yogurt
Juice and rind of 1 lemon
2 tablespoons oil

These pancakes are best if mixed immediately before cooking.

Mix dry ingredients and lemon rind. Add egg, yogurt, lemon juice and oil. Batter will be thick and puffy. Cook on a hot griddle until they bubble; flip over and cook another minute or 2 until golden brown. They cook quickly.

Serve with blueberry sauce.

Blueberry Sauce

1 cup blueberry jam
2 teaspoons grape juice

Heat jam and juice in a glass measuring cup in the microwave. Cook for about 2 minutes. Stir after 1 minute and watch so it does not boil over.