

Lemon Cornmeal Pancakes

3 whole Eggs
1 cup Buttermilk
2 Tablespoons Oil
½ cups Flour
2 Tablespoons Sugar
1 cup Medium or Fine Cornmeal
1 whole Lemon, zested
1-½ teaspoon baking powder
½ teaspoons Baking Soda
¼ teaspoons Salt
Butter

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.

Serves: 4