

Lemon Pancakes

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1 lemon, zest removed and reserved. Juice the lemon and reserve the juice.

2 c. flour

2 T. baking powder

3 T. sugar

1 tsp. salt

2 beaten eggs

2 T. coconut oil

Enough coconut milk added to the lemon juice to make 2 cups.

Prepare the lemon. Reserve the zest first, before squeezing. Squeeze it into a 2 cup measuring cup so it will be easy to add and measure the milk.

Mix the dry ingredients together in the mixing bowl and make a well in the center to add the wet ingredients.

Add the eggs (beaten) and coconut oil. Pour milk into the measuring cup containing the lemon juice until you have 2 cups of liquid. Add to the mixture and blend all together. As in most pancake batters, there will be a few small lumps.

Blend in 1 T. of the lemon zest.

Cook on a hot griddle. Serve with butter & blueberry syrup. Garnish with whole blueberries and a little lemon zest.