

Lemon waffles

by Lemon Drop from A Recipe Reborn

- Prep time: 10 minutes
- Cook time: 32 minutes
- Yields eight 4" or 10 cm waffles

US	Ingredients	Metric
1 cup	whole milk	236 mL
2 tbsp	lemon juice	30 mL
1	egg, beaten	1
2 tbsp	butter, melted and cooled	30 g
½ tsp	vanilla extract	2.5 mL
1 cup	all-purpose flour	160 g
½ tsp	kosher salt	3 g
2 tbsp	granulated sugar	20 g
½ tsp	baking soda	2.5 g
	zest of two lemons	
1 tsp	vegetable oil	5 mL

fruit, honey, powdered sugar
for serving

1. Preheat the waffle iron according to its instructions.
2. In a small bowl, stir together the milk and the lemon juice, then set them aside for 5 minutes. Stir in the egg, butter and vanilla extract.
3. In a large bowl, stir together the flour, salt, granulated sugar, baking soda and lemon zest.
4. Pour the wet ingredients into the dry ingredients and stir until combined.
5. Lightly grease the waffle iron with oil, then cook the batter according to the waffle iron's instructions. Apply more oil to the iron after cooking each waffle.
6. Sprinkle over powdered sugar and serve with honey and fruit.

Lemon pancake puffs

by Lemon Drop from A Recipe Reborn

- Prep time: 10 minutes
- Cook time: 15-18 minutes
- Yields 12 pancake puffs

US	Ingredients	Metric
2 tbsp	butter, melted and cooled	30 g
2 tbsp	butter, cut into 12 equal pieces	30 g
4	eggs	4
$\frac{3}{4}$ cup	whole milk	177 mL
1 tbsp	lemon juice	15 mL
$\frac{3}{4}$ cup	all-purpose flour	120 g
2 tbsp	granulated sugar	20 g
$\frac{1}{2}$ tsp	vanilla extract	2.5 mL
	zest of two lemons	
$\frac{1}{2}$ tsp	kosher salt	3 g
	fruit, honey, powdered sugar for serving	

1. Place an oven rack in the middle position and place any other racks below it. Preheat the oven to 425°F/220°C.
2. In a medium bowl, whisk together the eggs, melted butter, milk, lemon juice, granulated sugar, vanilla, lemon zest, salt and flour until frothy and smooth.
3. Place the muffin pan in the oven to preheat for 3 minutes.
4. Remove the pan from the oven, place a piece of butter in each cup and brush it over the bottom and sides of each muffin cup.
5. Pour the batter into the pan, dividing it equally between all the cups.
6. Place the pan back in the oven and bake until the batter is puffy and golden brown, about 15 to 18 minutes.
7. Sprinkle over powdered sugar and serve with honey and fruit.

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