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Ingredients

- 4 cups all-purpose flour
- ½ cup baking powder
- ½ cup granulated sugar
- 3 tablespoons kosher salt
- 2 lemons, zested
- 4 large eggs plus 4 large egg yolks
- 3 cups whole milk
- 8 tablespoons clarified butter, melted, plus 2 ½ cups for cooking
- · butter, to serve
- maple syrup, to serve

Directions

- 1. In a large bowl, whisk together the eggs and yolks with the sugar, lemon zest, and salt until incorporated and slightly creamed.
- 2. Add in the baking powder and stir to combine, then stir in half of the milk.
- 3. Gradually stir in the flour until combined, then the remaining milk. Don't worry about lumps! You don't want to over-mix the batter. Whisk in the clarified butter and set aside.
- 4. Heat a generous amount of clarified butter over medium-high on a griddle top or large cast iron skillet.
- 5. Pour pancakes onto griddle with a 4 ounce ladle and cook until bubbles begin to form, 2 minutes. Flip and cook another 1 to 2 minutes, until cooked through.
- 6. Serve with the butter and maple syrup.

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