

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 ¼ 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.

From:

<https://wiki.packden.us/> - **packden.us**

Permanent link:

https://wiki.packden.us/doku.php?id=recipes:crispy_perfect_pancakes

Last update: **2023/04/01 15:39**

