

Marion Cunningham's Lemon Pancakes

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Total Time 25 minutes

Rating ★★★★★ (1,526)

These spectacular pancakes, adapted from a Marion Cunningham recipe, are made with cottage cheese, lemon peel and beaten egg whites, which makes them puff up like a soufflé. You have to whip the egg whites using an electric mixer, so this is definitely a weekend or holiday affair, but goodness, are they ever worth it. Serve with blueberries or raspberries and a dollop of plain yogurt.

INGREDIENTS

Yield: 12 three-inch pancakes

- 3 eggs, separated
- ¼ cup all-purpose flour
- ¾ cup cottage cheese
- ¼ cup (half a stick) butter, melted, plus more butter for greasing skillet
- 2 tablespoons sugar
- ¼ teaspoon salt
- 1 tablespoon grated lemon zest



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PREPARATION

Step 1

In a bowl, stir together the egg yolks, flour, cottage cheese, butter, sugar, salt and lemon zest until well mixed. In the bowl of a stand mixer, beat the egg whites until they hold stiff peaks.

Step 2

With large spoon or spatula, fold whites into yolk mixture, stirring gently until there are no yellow or white streaks.

Step 3

Heat skillet or griddle over medium heat. Grease lightly and spoon out about three large tablespoons of batter for each pancake. Cook slowly for about 1½ minutes, then turn pancake over and cook for about 30 seconds. Keep pancakes warm in 250-degree oven until ready to serve.

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