martha stewart

Lemon-Poppy Seed Cloud Pancakes

These aptly-named pancakes get a nice lift from whipped egg whites folded into the batter.

Prep: 40 mins

Total: 40 mins

Yield: Makes twelve 4 1/2-inch

pancakes



Ingredients

2 cups all-purpose flour

2 teaspoons baking powder

1/2 teaspoon baking soda

3 tablespoons poppy seeds

3/4 teaspoon coarse salt

1 tablespoon finely grated lemon zest, plus 3 tablespoons juice

1 1/3 cups buttermilk, room temperature

2 large eggs, separated, plus 4 egg whites, room temperature

3 tablespoons unsalted butter, melted, plus more for serving

1/2 teaspoon pure vanilla extract

2 tablespoons cane syrup, such as Lyle's Golden, plus more for serving

Vegetable-oil cooking spray

Ricotta and fresh blueberries, for serving

Directions

Step 1

Combine flour, baking powder, baking soda, poppy seeds, salt, and lemon zest in a large bowl. In a separate bowl, whisk together buttermilk, lemon juice, egg yolks, butter, vanilla, and syrup. Whisk buttermilk mixture into flour mixture until just combined (do not overmix).

Step 2

Beat egg whites with a mixer fitted with the whisk attachment on medium-high speed until stiff peaks form, about 3 minutes. Stir one-third of egg whites into batter. Gently fold in remaining egg whites (do not overmix; streaks of whites should be visible).

Step 3

Preheat a griddle or large nonstick skillet over medium; coat with a thin layer of cooking spray. Spoon 1/3 cup batter per pancake onto griddle. Cook, undisturbed, until bubbles appear on top and edges are set, 2 to 3 minutes. Flip and cook until puffed and golden, about 2 minutes more. Transfer to a wire rack set in a rimmed baking sheet; keep warm in a 225 degrees oven until ready to serve.

Step 4

Serve, with butter, ricotta, blueberries, and more syrup.

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