

BAKED CAST-IRON SKILLET PANCAKES

INGREDIENTS

2 whole eggs
1 tablespoons sugar
1/3 cup milk
pinch of salt
1/3 cup pastry flour
1/2 teaspoon meyer lemon zest
1/2 teaspoon vanilla extract
2 teaspoon meyer lemon juice
2 teaspoon unsalted butter

DIRECTIONS

Preheat oven to 400F. Add butter into a medium (or two small) cast iron skillet. Place the skillets onto a baking sheet and heat it in the oven.

Place eggs, flour, sugar, milk, lemon zest and juice and vanilla extract in a blender and blend until just combined.

Carefully remove skillets from the oven once butter is hot and bubbly. Swirl around the butter to evenly coat skillets. Slowly pour pancake batter into the skillets while they remain very hot. Place back into hot oven to bake for 12 to 15 minutes. Bake until pancakes are puffed and golden on the edges.

Remove from oven, slice pancakes into wedges and immediately serve it with nutella, fresh berries, hazelnuts, lemon zest, powdered sugar and a drizzle of maple syrup.