



**The Pampered Chef®**  
**Lemon Pancakes Recipe**

1 Cup of plain flour  
1 Egg  
Milk  
Salt  
2 lemons  
½ can (397g) full fat condensed milk  
150 ml double cream

1. Mix flour, egg and enough milk to create a double-cream consistency. Using **Oil Spritzer** on **20cm sauté pan** heat up and make pancakes
2. For filling, grate zest from lemons using **Microplane® Adjustable Grater**; place grated zest in **Stainless 4-Litre Mixing Bowl**. Cut these lemons in half using **Utility Knife**; squeeze juice into mixing bowl using **Citrus Press**. Open can of condensed milk using **Smooth-Edge Can Opener**; add condensed milk to mixing bowl, scraping out contents of can using **Skinny Scraper**. Measure double cream in **Measure-All® Cup** and add to mixing bowl; using **Stainless Double Balloon Whisk**, whisk ingredients together for about 5 minutes or until mixture is thick. Put mixture into **Easy Accent Decorator** and pipe into middle of pancakes, then roll pancakes.
3. Enjoy

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