

# Lemon Pancake:

(use less butter  
400° preheat)

1/4 cup butter

1/2 cup sifted flour

1/2 cup milk

2 eggs

2 tablespoons powdered sugar

1/2 teaspoons lemon juice

Preheat oven to 425°, then melt butter  
in a 12 inch skillet in oven. Mix flour, milk  
and eggs for 45 seconds in electric

thick; pour into skillet (brought from  
oven), but do not stir. Return skillet  
to oven and bake 15 to 20 minutes,  
until golden brown. After removing from  
oven pan sprinkle with powdered  
sugar & strawberries. (Frozen)

(can use large casserole)