

# Easy Microwave Lemon Curd and Pancakes



Preparation time: 50 mins

Serves: 6 people

User Rating: ★★☆☆☆

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These fluffy breakfast pancakes topped with lemon curd are sure to give you a kick in your step.

Made with delicious home-made lemon curd, these pancakes are sure to be a household breakfast favourite. The best part? The lemon curd can save for up to two weeks in the fridge. Which means all you need to do is whip up the pancakes in the morning and reach into the fridge for a drizzle of lemon goodness for this breakfast stack.



## Ingredients

### Lemon curd

- 3 egg yolks
- 1 whole egg
- ½ cup (110g) caster sugar

- 2 tsp lemon zest
- ⅔ cup (160ml) lemon juice (approx. 2 lemons)
- 125g chilled butter, diced

Pancakes

- 1 ½ cups plain flour
- 1 tablespoon baking powder
- 1 tablespoon caster sugar
- 3 eggs
- 1 cup milk
- 50g unsalted butter, melted
- 1 teaspoon vanilla extract (optional)
- Lemon curd and blueberries, to serve

Method

Lemon Curd

1. Combine egg yolks, egg, sugar, lemon zest and juice in a large heatproof microwave-safe bowl. Whisk with a balloon whisk until combined.
2. Add the diced butter and place onto the microwave turntable. Follow manufacturer’s instructions to reduce microwave power to 50%. Cook uncovered for 7-10 minutes, stirring every minute until mixture is thick enough to coat the back of a wooden spoon. (See tips)
3. Cover the curd surface with plastic wrap to prevent it from forming a skin. Let cool to room temperature, then refrigerate until cold.
4. To serve, spoon lemon curd onto pancakes and top with fresh blueberries

Pancakes

5. In a large bowl, whisk the flour baking powder, sugar and a pinch of salt together. In a large jug whisk eggs, milk, butter and vanilla, if using. Make a well in the centre of the dry ingredients and whisk in milk mixture to make a smooth batter.
6. Heat a large, lightly greased non-stick frying pan over medium heat. Working in batches of 3, pour ¼ cups of batter into the pan. Cook pancakes for 1-2 minutes, until bubbles break on the surface and underside is golden brown. Flip over and cook for 1 minute.
7. Stack and serve the pancakes with lemon curd and blueberries.

Notes

- Begin checking the thickness of the curd at 6 minutes cooking time.
- Dip a spoon into the curd then run your finger over the back of it. If it leaves a clean line in the curd, it’s cooked enough and ready to cool.
- Microwaves vary in type, wattage and size, so cooking times may vary. Use cooking times as a guide.
- Curd will thicken as it cools.
- Spoon into a container, cover and refrigerate for up to 2 weeks.

Nutritional Information

Serving size	Energy	Protein	Total fat	Saturated fat	Carbs (total)	Carbs (sugar)	Sodium	Fibre
144g	1370kJ 327kcal	9.2g	15.5g	8.9g	37.1g	10.5g	479mg	1.5g
Vitamin D								
2.3µg								

All nutrition values are per serve.