

Lemon Soufflé Pancakes with Berry & Yoghurt Topping



20 min

Medium

2 people

★★★★★
5 Rating

Malissa Fedele's Lemon Soufflé Pancakes are light, fluffy and bursting with zesty flavour - thanks to whipped egg whites folded through a silky lemon batter for that irresistible soufflé rise.

Topped with warm berry sauce and a dollop of Greek yoghurt, they turn an ordinary breakfast into something a little special. A weekend brunch recipe worth setting your alarm for.

- Breakfast Recipes
- Desserts
- Vegetarian
- Kid Friendly



Malissa Fedele
Clinical nutritionist, cookbook author, recognised for her mood-boosting approach to healthy eating.

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Ingredients

Number of servings

-2+

The original recipe is for 2 servings.
Adjusting the number of serves may require changes to cooking times and ingredient proportions.

Pancakes

- ☐ 3 eggs (large, separated)
- ☐ 2 Tbsp Greek yoghurt
- ☐ 2 Tbsp milk
- ☐ 1 tsp vanilla extract
- ☐ 1 zest of lemon
- ☐ 2 Tbsp lemon juice
- ☐ 0.25 cup plain flour
- ☐ 1 tsp baking powder
- ☐ 1 Tbsp maple syrup or honey
- ☐ 1 pinch of sea salt
- ☐ 0.5 tsp cinnamon
- ☐ Butter or olive oil spray (for cooking)

Berry Yoghurt Topping

- ☐ 1 cup Greek yoghurt
- ☐ 1 cup mixed berries (strawberries, blueberries and raspberries)
- ☐ 1 Tbsp maple syrup
- ☐ Juice of 1/2 lemon
- ☐ Extra lemon zest (to serve)

Method

1. Separate the eggs into two bowls.
2. Whisk the egg yolks with the yoghurt, milk, vanilla, lemon zest, lemon juice and maple syrup.
3. Stir through the flour, baking powder, cinnamon and sea salt until smooth.
4. Beat the egg whites until stiff peaks form, then gently fold them into the batter.
5. Heat a lightly greased non-stick pan over low heat. Spoon the batter into thick rounds, cover with a lid and cook for 3–4 minutes. Carefully flip, cover again and cook for another 3–4 minutes until golden and cooked through.
6. Meanwhile, combine the berries, maple syrup and lemon juice in a small saucepan over medium heat. Cook for 5–8 minutes until the berries have softened and become saucy.
7. Serve the pancakes topped with Greek yoghurt, the warm berry sauce and a little extra lemon zest.

Nutrition Per Serve

