



LEMONBERRY POPPY PANCAKES

with VaVa Vanilla



Servings: 4

🕒 15 Minutes

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Inside Tips: Freezer-friendly lemon blueberry pancakes: place the pancakes in freezer-safe bags or containers and freeze for up to 3 months. Once ready to reheat, simply add pancakes to a plate and microwave for 30-60 seconds or until warm.

WHAT YOU NEED

Ingredients

- 1 Cup + 1 Tablespoon Vava Vanilla Dilettoso Mix
- 2 Teaspoons Poppy Seeds
- ½ Cup Vanilla Greek Yogurt (sub dairy-free yogurt)
- 1 Egg
- Zest from 1 Lemon
- 3 Tablespoons Freshly Squeezed Lemon Juice
- ¼ Cup Milk of Choice (We Used Unsweetened Vanilla Almond milk)
- 2/3 Cup Fresh Blueberries, plus extra for serving
- Oil of choice, to cook your pancakes

Lemon Glaze:

- 1 cup of powdered sugar (or substitute with powdered monk fruit for a sugar-free version)
- 2 ½ tablespoons of lemon juice
- 1 teaspoon lemon zest

HOW TO DO IT

1. **ADD** the Vava Vanilla Dilettoso mix and poppy seeds into a bowl.
2. **MIX** the wet ingredients, in a separate bowl. Whisk together the yogurt, egg, lemon juice & zest, and milk.
3. **COMBINE** dry and wet ingredients, by mixing gently. If the batter seems too thick, just add another tablespoon of milk.
4. **FOLD** in the blueberries.
5. **COOK** your pancakes. Coat a griddle with butter or oil and place it over medium heat. Drop 1/4 cup of batter for each pancake and cook for 2-4 minutes until the pancakes puff up and you see bubbles on the edges, then flip & cook until golden brown.
6. **TOP** with blueberries and drizzle lemon glaze or honey
7. **LEMON GLAZE:** MIX the powdered sugar (or powdered monk fruit) and lemon juice in a small bowl. If you need to thin it out more, add more lemon juice ½ tablespoon at a time.

Buon Appetito!