



Lemon Sugar Pancakes

with Lemon Cream

SERVES

4+



Recipe Update

Due to local availability, we've replaced some of your ingredients. They may be a little different to what's pictured, but just as delicious!

First up!

Wash your hands and any fresh foods before you start.

Ingredients 4-6 people

Olive Oil*	refer to method
Lemon	1
Butter*	40g
Milk*	1/4 cup
Greek-Style Yoghurt	1 large packet
Eggs*	2
Dry Pancake Mix	1 medium packet
Sugar*	50g
Thickened Cream	1 medium packet
Flaked Almonds	1 large packet

*Pantry Items

Nutrition Information

AVG QTY	PER SERVING	PER 100g
Energy (kJ)	3071kJ (733Cal)	1469kJ (351Cal)
Protein (g)	10.2g	4.9g
Fat, total (g)	46.8g	22.4g
- saturated (g)	15.1g	7.2g
Carbohydrate (g)	68.3g	32.7g
- sugars (g)	45.4g	21.7g
Sodium (g)	494mg	236mg

The quantities provided above are averages only.

Allergens

Always read product labels for the most up-to-date allergen information. Visit hellofresh.com.au/foodinfo for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

Grab your Kit

1. Get prepped

Slice **lemon** into wedges. Microwave the **butter** in **30 second** bursts until melted. In a medium bowl, add **melted butter**, the **milk**, **Greek-style yoghurt** and the **eggs**. Whisk to combine. Add **dry pancake mix** and mix until just combined. Place **cream** and **lemon juice** into a large bowl and whisk with electric beaters until soft peaks form and almost doubled in size, **3-4 mins**.

2. Cook pancakes

In a large frying pan, heat a drizzle of vegetable oil over medium heat. When **oil** is hot, cook pancakes in batches until golden and set, **3-5 mins** each side (use 1/3 cup batter per pancake).

3. Serve up

Top pancakes with a squeeze of lemon juice. Sprinkle over the **sugar** and **almonds**.

We're here to help!

If you have any questions or concerns, please contact us at hellofresh.com.au/contact

More meal occasions



Scan the QR code to add these to next week's box!



Get some more Vitamin C in your week! Try our Fruit Box.

Breakfast & Brunch

Tuck in to a sweet or savoury delight to start your day out right.



Cafe fave

Lemon Sugar Pancakes
with Lemon Curd & Almonds



Quick brunch

Prosciutto & Cheese Croissant
with Dijon Mustard



Snack on the go

Choc Chip Protein Cookie
Youfoodz

Quick Lunches

Short on time? Whip up these delicious dishes in a flash!



Lunch bites

Sweet Chilli Tofu Bao Buns
with Creamy Pea Pod Slaw & Crispy Shallots



Ready to heat

Creamy Chicken Carbonara
No Prep | Ready in 5



Yum cha at home

Chicken Gyoza
Chan's Yum Cha at Home

Sides & Desserts

Turn dinner into a feast that the whole family will love.



The perfect side

Pear & Parmesan Green Salad
with Parsley & Pine Nuts



Crowd favourite

Lemon Drizzle Cake & Lemon Curd
with White Chocolate Ganache & Passionfruit



Bake with kids

Chocolate Almond Cookies
with White Chocolate Drizzle & Toasted Coconut