

Easy Lemon Soufflé Pancakes



Ingredients *(See featured products on specified page numbers)*

- 6 egg whites
- 1 box yellow cake mix
(Duncan Hines or any boxed cake mix) *pg.34*
- 1 ¼ cup water
- 1 cup oatmeal *pg.28*
- 1 ½ teaspoon lemon extract
- ⅛ cup olive oil *pg.17,18*
- 1 lemon
- Maple or table syrup *pg.33*
- Optional: 1 box fresh raspberries

Directions *(Makes 8-10 servings)*

Separate egg whites into a bowl and whip until stiff. Set aside. Now add into a bowl the cake mix, water, oatmeal, lemon extract, and oil. Zest the lemon, squeeze its contents into the bowl, and mix everything together until blended. Next, fold in the egg whites. Preheat a non-stick skillet on medium heat, and cook pancakes to your liking. Best served with fresh raspberries and maple syrup.

Total time: 20 minutes

For a copy of this recipe and more information on Ryan Covert, please visit www.ktasuperstores.com

