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# Easy Lemon Soufflé Pancakes

Total time: 20 min Yield: 8 Servings

## Ingredients

6 egg whites  
1 pkg yellow cake mix  
1 1/4 cup water  
1 cup oatmeal  
1 1/2 tsp lemon extract  
1/8 cup olive oil  
1 lemon  
maple or table syrup  
1 pkg fresh raspberries (optional)

Prep Time: 20 min Total Time: 20 min

## Instructions

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.

## Recipe brought to you by:

Chef Ryan Covert

## Source:

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