

# Strawberry Lemon Delight Pancakes

A refreshing and zesty pancake recipe featuring the bright flavors of strawberries and lemon, enhanced with the subtle notes of Adagio Wild Strawberry Tea.

**PREP TIME:** 15 minutes

**COOK TIME:** 20 minutes

1 1/2 C all-purpose flour  
2 T sugar  
1 T baking powder  
1/2 t salt  
1 C brewed and cooled Adagio Wild  
Strawberry Tea

1/2 C almond milk  
1/4 C lemon juice  
1 T lemon zest  
1 t vanilla extract  
1 C fresh strawberries, diced  
2 T coconut oil, melted

**IN A LARGE BOWL, WHISK TOGETHER** the flour, sugar, baking powder, and salt.

**IN ANOTHER BOWL, COMBINE** the brewed tea, almond milk, lemon juice, lemon zest, and vanilla extract.

**POUR THE WET INGREDIENTS** into the dry ingredients and stir until just combined.

**FOLD IN THE DICED STRAWBERRIES** and melted coconut oil.

**HEAT A NON-STICK SKILLET** over medium heat and lightly grease with additional coconut oil.

**POUR 1/4 CUP OF BATTER** onto the skillet for each pancake.

**COOK UNTIL BUBBLES FORM** on the surface and the edges look set, then flip and cook until golden brown.

**SERVE WARM** with your favorite toppings, such as maple syrup, more fresh strawberries, and a sprinkle of powdered sugar.