



# Lemon Ricotta Pancakes



**Prep Time: 10 minutes    Cook Time: 40 minutes    Yield: 4 servings**

## INGREDIENTS

- 1 1/2 cups unbleached flour
- 3 1/2 tablespoons sugar
- 2 teaspoons baking powder
- 1/4 teaspoons baking soda
- 1/4 teaspoons salt
- 1 cup milk
- 3/4 cup ricotta (low-fat or whole)
- 3 large eggs
- 1 teaspoons vanilla extract
- 1 tablespoon lemon zest
- 1/4 cup lemon juice, freshly squeezed
- 1 tablespoon butter, melted

## VARIATIONS

- Use a smaller spoon or measuring cup to transfer batter to the griddle and make smaller pancakes, and more of them!

## DIRECTIONS

- **COMBINE** flour, granulated sugar, baking powder, baking soda and salt in a mixing bowl. **WHISK** to mix thoroughly.
- **CREATE** a well in center of flour mixture and **SET** aside.
- In a separate mixing bowl, **WHISK** together milk, ricotta, eggs and vanilla until well blended.
- **ADD** butter, lemon zest and lemon juice to milk mixture. **MIX** thoroughly (it will curdle a little).
- **POUR** milk mixture into the well you created in the flour mixture. **WHISK** just to combine, lumpy batter will result.
- **HEAT** a cast iron on non-stick griddle or skillet on medium heat.
- **DROP** 1/3 cup of batter onto buttered griddle -- as many as can fit on your griddle or skillet.
- **COOK** until bubbles appear on surface and bottom is golden brown, **FLIP** and **COOK** on opposite side until golden brown.
- **REPEAT** until you have 10 pancakes.
- **SERVE** warm dusted with powdered sugar, and/or drizzled with maple or berry syrup. **ENJOY!**