

# Lemon Ricotta Pancakes

## Ingredients

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1 1/2 c Flour  
3 1/2 T Sugar  
2 t Baking Powder  
1/4 t Baking Soda  
1/2 t Salt  
1 c Milk  
3/4 c Ricotta  
3 Eggs  
1 t Vanilla Extract  
1 T Lemon Zest  
1/4 c Lemon Juice  
1 T Unsalted Butter (melted)  
1 T Powdered Sugar

## Instructions

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1.Preheat an electric griddle to moderately-high heat.

2.In a mixing bowl whisk together flour, granulated sugar, baking powder, baking soda and salt for 20 seconds. Make a well in center of flour mixture and set aside.

3.In a separate large mixing bowl, whisk together milk, ricotta, eggs and vanilla until well blended. Add butter, lemon zest and lemon juice to milk mixture and blend until combined (it will curdle a little).

4.Immediately pour milk mixture into flour mixture and whisk just to combined (batter should be slightly lumpy). Pour 1/3 cup batter onto griddle sprayed with cooking spray and cook until bubbles begin to appear on surface and bottom is golden

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brown, then flip and cook opposite side until golden brown.

5. Serve warm dusted with powdered sugar and drizzled with maple or berry syrup.