

Orange Ricotta Pancakes

Ingredients

1/2 c Ricotta
1 Egg
1/2 c Orange Juice
1 t Orange Zest
1/4 c Vegetable Oil
1 t Vanilla Extract
1 c Flour
1 t Baking Powder
1/2 t Baking Soda
2 T Sugar
0 pn Salt

Instructions

1. In a large mixing bowl, whisk together the ricotta cheese and the egg until smooth.
2. Add the orange juice, zest, oil, sugar, and vanilla extract. Mix well. Sift in the flour, baking powder, and baking soda. Add a pinch of salt and mix until just incorporated.
3. Heat a non-stick pan over medium heat. Spray some cooking spray and wipe with paper towel. Scoop batter by the $\frac{1}{2}$ cup onto the pan. Cook for 2-3 minutes or until bubbles rise and break on the first side. Flip and cook another minute or so on the other side. Serve immediately, while hot, with butter and warm syrup.