



LEMON RICOTTA PANCAKES WITH BLUEBERRIES

INGREDIENTS

- 1 cup all-purpose flour
- ½ teaspoon baking powder
- 1 ½ teaspoons sugar
- ¾ cups whole milk
- 1 cup fresh ricotta cheese, whisked until creamy
- 2 large eggs, beaten
- Finely grated zest of 2 lemons
- ½ teaspoon vanilla extract
- 1 tablespoon unsalted butter
- 1/2 cup blueberries

INSTRUCTIONS

1. In a medium bowl, whisk the flour with the granulated sugar and baking powder.
2. Gradually whisk in the milk followed by the ricotta, vanilla extract, eggs and lemon zest. Strain the mixture through a fine sieve set over a bowl.
3. Heat griddle over medium-high heat and coat griddle with butter. Pour 1/3 cups of batter on griddle. After first minute, add a few fresh blueberries to pancake. After about another 3 minutes, flip the pancake and cook on other side for 2-3 minutes, until golden.
4. Repeat with remaining pancake mix and blueberries. Serve immediately.



Serves 4