

MAKE IT!

Blueberry-Lemon Pancakes

SERVES 4

For the Syrup

- 1½ cups **American Spoon Fruit Perfect Blueberries**
- 1½ cups **American Spoon Maple Syrup**

For the Pancakes

- 4 large eggs, separated
- ¾ cup whole milk
- 2 tablespoons honey
- 2 tablespoons vegetable oil
- zest of three lemons
- 1¼ cups **American Spoon Wheat & Malt Pancake Mix**
- ¾ cup whole milk ricotta cheese
- pinch of salt

Make syrup by combine Fruit Perfect Blueberries and Maple Syrup in a small saucepan and bring to a boil. Lower the heat and simmer for 5 minutes, until the mixture has thickened slightly. Reserve the blueberry-syrup and keep warm while you prepare the pancakes.

Combine the egg yolks, milk, honey, oil, and lemon zest in a large bowl and whisk mixture until smooth. Using a rubber spatula, fold the pancake mix into the wet ingredients. Place the egg whites and salt in a clean bowl and whip until the whites hold soft peaks. Fold the whipped whites and the ricotta into the batter, making sure to maintain the texture of both the ricotta and the egg whites.

Heat a large griddle over medium-high heat. Coat the surface of the griddle with a thin layer of butter. Scoop the batter onto the pan, measuring out about ¼ cup for each pancake. Cook until bubbles form on the top of each pancake, 3-4 minutes, then flip and cook on the other side until golden. Repeat until all the pancakes are cooked. Serve immediately with softened butter and the blueberry syrup.



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