

LEMON RICOTTA PANCAKES



TIME TO PREPARE

10 Minutes



COOK TIME

10 to 12 Minutes



SERVING

13 to 15 pancakes



Ingredients

- 1 1/2 cups all-purpose flour, scooped and levelled to measure
- 3 1/2 tbsp granulated sugar
- 2 tsp baking powder
- 1/4 tsp baking soda
- 1/2 tsp salt
- 1 cup buttermilk
- 3/4 cup ricotta (low fat or whole)
- 3 large eggs
- 1 tsp [vanilla](#)
- 1 - 2 tbsp lemon zest (depending on how lemony you want them)
- 1/4 cup freshly squeezed lemon juice
- 1 tbsp butter, melted
- [Maple Syrup](#), [Wild Blueberry Jam](#), fresh blueberries

Steps to Cook

1. In a medium mixing bowl, whisk together flour, sugar, baking powder, baking soda and salt. Make a well in the centre of the bowl; set aside.
2. In a separate bowl, whisk together milk, ricotta, eggs and vanilla until well blended.
3. Add butter, lemon zest and lemon juice to mixture and blend until well combined (it will look a little curdled).
4. Pour liquid mixture into into flour mixture and whisk just until combined (batter should be slightly lumpy).
5. Preheat a cast iron or non-stick skillet over medium high heat. Brush with a little soft butter. Pour 1/3 cup batter onto grill or skillet and cook until bubbles begin to appear on surface and bottom is golden brown, about 5 minutes. Flip and cook on the opposite side until golden brown. Transfer to a plate in a warm oven.
6. Once all cooked, serve warm dusted with icing sugar and drizzled with warm maple syrup or berry syrup (recipe follows).

Warm Blueberry Syrup: In a small saucepan combine 1 cup [Provisions Wild Blueberry Jam](#) with 1/4 cup water and 2 tsp lemon juice. Warm over low heat until warmed through.