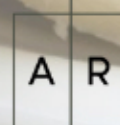


Andro's Lemon Ricotta Pancakes



ANDRO'S
ROSTILJ

4 Servings

Prep: 10 mins

Cook: 15 mins

Difficulty: 1 of 5

Cooking Method: Stovetop

Supplies: Nonstick Skillet, Rubber
Spatula, Whisk, Mixing Bowl,
Measuring Cups, Measuring Spoons

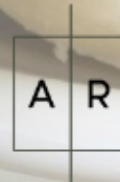


Ingredients

- 1 ½ Cups all-purpose flour
- 3 tps baking powder
- 1 tps Salt
- 2 Tbsp white sugar
- 1 Cup whole milk
- 1 egg
- 3 Tbsp butter (melted)
- 1 tps vanilla bean paste, or vanilla extract
- 1 Cup Homemade Ricotta Cheese (ok to substitute store bought Ricotta Cheese)
- ⅓ Cup + 3 Tbsp freshly squeezed lemon juice
- 1 Tbsp lemon zest



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Directions continued:

- 1. Combine the flour, baking powder, white sugar and salt in a mixing bowl.**
- 2. Whisk lightly a few times to mix ingredients.**
- 3. In a large bowl, whisk together the milk, egg, melted butter, vanilla, lemon juice and zest.**
- 4. Whisk to mix.**
- 5. Add in the Homemade Ricotta Cheese (or store bought ricotta cheese) and continue to mix. (It's normal for there to be clumps of ricotta after mixing).**
- 6. Fold the dry ingredients into the wet ingredients.**
- 7. Whisk lightly until combined and you see little to no trace of flour.**
- 8. Do not over mix or you'll end up with tough pancakes!**
- 9. The batter will be thicker and a little clumpy due to the cheese.**
- 10. Over medium heat, melt butter in a skillet and let it brown slightly.**
- 11. Add in $\frac{1}{2}$ Cup of the batter to the pan and let it turn a nice golden brown before flipping.**
- 12. Serve pancakes alongside maple syrup, lemon zest and powdered sugar.**