

Lemon Ricotta Pancakes

12-14 small pancakes

- 102 g all-purpose flour
- 1½ teaspoons baking powder
- ¾ teaspoon fine salt
- 50 g granulated sugar
- 1 lemon
- 1½ tsp vanilla extract
- 3 large eggs
- 170 g ricotta (cottage cheese is also OK)
- 61 g buttermilk
- 28 g unsalted butter, melted, plus room-temperature butter for cooking and serving



1. Whisk the **flour**, **baking powder** and **salt** in a small bowl.
2. Heat large nonstick pan over medium-low.
3. Add the **sugar** to a large bowl, then finely grate the **zest** of the lemon directly over the sugar. Using your fingers, gently rub the zest into the sugar.
4. Add the **vanilla** and whisk to evenly moisten.
5. Add the **eggs** and whisk until foamy on top
6. Add the **ricotta**, **buttermilk** and **butter**, and whisk until well blended.
7. Add the **flour mixture** and gently stir until no traces of flour remain.
8. Generously butter the griddle, then drop a scant ¼ **C** batter onto it. Repeat, spacing the rounds at least an inch apart. Cook until the bottoms are golden brown and the tops are bubbling, **2 to 3 minutes**. Flip and cook until the other sides are golden brown, **about 2 minutes more**. Repeat with more butter and the remaining batter. Serve warm, slathered with butter and blueberry syrup or other toppings.