



Fluffy Lemon Ricotta Pancakes with Blueberry Sauce



Ingredients, Blueberry Sauce:

- 3 cups blueberries (fresh or frozen)
- ½ cup honey
- 1 heaping tablespoon cornstarch
- Squeeze fresh lemon juice

Ingredients, Pancakes:

- 1 ½ cups all-purpose flour
- 2 tablespoons sugar
- 2 teaspoons baking powder
- ½ teaspoon baking soda
- ½ teaspoon kosher salt
- ¾ cup ricotta
- ½ cup milk
- 1 teaspoon pure vanilla extract
- 2 large eggs
- Zest and juice of 1 lemon
- Butter and vegetable oil, for cooking

Method for the Blueberry Sauce:

Place the blueberries in a small saucepan. Add ½-cup water, and then stir in the honey. Heat over medium-high heat until the mixture comes to a low boil and the blueberries just start to break apart. Dissolve the cornstarch in 2 tablespoons cold water in a small bowl, then add the slurry to the saucepan and bring the mixture to a rolling boil. Turn the heat down and simmer on low heat until the sauce is nicely thickened, 2 to 3 minutes. Remove from the heat and stir in the lemon juice. Set aside until ready to serve.

Method for the Pancakes:

1. Whisk together the flour, sugar, baking powder, baking soda and salt in a large bowl.
2. Whisk together the ricotta, milk, vanilla, eggs, and lemon zest and juice in a separate medium bowl. Add the wet ingredients to the dry ingredients and stir until just combined.
3. Preheat the oven to 175 degrees F.
4. Heat about a tablespoon each vegetable oil and butter in a large nonstick skillet (I prefer cast-iron) over medium heat. When the butter is foamy, reduce the heat to medium-low, and ladle a heaping ¼-cup pancake batter into the skillet. Repeat to make 2 more



pancakes. Cook until bubbles start to form in the batter and the pancakes are golden underneath, about 3 minutes. Flip and cook the other sides until golden, another 3 minutes. Place the finished pancakes on a sheet tray and hold the oven while you finish cooking the remaining batter, adding more oil and butter as necessary. Serve warm with the blueberry sauce.