

Lemon Ricotta Pancakes

Oshkosh Community YMCA

If these lemon ricotta pancakes were any lighter, they would float off the plate! They are easy to make and delicious served with a pat of butter, lemon zest, and a drizzle of maple syrup.

INGREDIENTS:

- $\frac{3}{4}$ cup cold water or milk
- $\frac{1}{2}$ teaspoon baking soda
- $\frac{1}{2}$ cup ricotta cheese
- 1 large egg
- 1 tablespoon grated lemon zest (just the yellow part of the skin)
- 1 tablespoon vegetable oil
- 1 tablespoon white sugar
- $\frac{1}{8}$ teaspoon vanilla extract
- 1 cup self-rising flour
- 2 tablespoons self-rising flour
- 2 tablespoons melted butter
- 1 tablespoon lemon juice



INSTRUCTIONS:

1. Whisk cold water and baking soda in a mixing bowl. Add ricotta cheese, egg, lemon zest, vegetable oil, sugar, and vanilla; whisk until smooth, breaking up lumps of cheese as you mix.
2. Whisk in 1 cup plus 2 tablespoons self-rising flour, melted butter, and lemon juice until most of flour disappears into batter. Let batter sit at room temperature for 15 minutes.
3. Heat a lightly oiled griddle over medium-high heat.
4. Drop batter by large spoonfuls onto the hot griddle and cook until bubbles form and the edges are dry, 2 to 3 minutes. Flip

and cook until browned on the other side, 2 to 3 minutes.
Repeat with remaining batter.

This recipe makes 2 large or 4 small servings.

Nutrition Facts	
Servings Per Recipe 2	
Calories 554	
	% Daily Value *
Total Fat 26g	33%
Saturated Fat 12g	61%
Cholesterol 141mg	47%
Sodium 1399mg	61%
Total Carbohydrate 63g	23%
Dietary Fiber 2g	8%
Total Sugars 7g	
Protein 17g	34%
Vitamin C 7mg	8%
Calcium 417mg	32%
Iron 4mg	22%
Potassium 211mg	4%

Nutrition is provided as a courtesy and is an estimate. If this information is important to you, please have it verified independently.