

Italian Lemon Ricotta Pancakes

Equipment	Ingredients
Electric griddle	1 ½ cups all-purpose flour
Whisks	3 ½ tablespoons sugar
Measuring cups	2 teaspoons baking powder
Measuring spoons	¼ teaspoon baking soda
Large bowls	½ teaspoon salt
Mixing spoons	1 cup milk
Spatula	¾ cup ricotta
Grater to zest lemon	3 large eggs
	½ teaspoon vanilla extract
	1 tablespoon lemon zest
	¼ cup fresh lemon juice
	2 tablespoons melted butter

How TO MAKE IT:

- 1 Preheat an electric griddle to moderately-high heat.
- 2 In a mixing bowl whisk together flour, sugar, baking powder, baking soda and salt for 30 seconds. Make a well in the centre of the flour mixture and set aside.
- 3 In a separate large mixing bowl, whisk together milk, ricotta, eggs and vanilla until well blended. Then, whisk lemon zest with lemon juice and add to milk mixture along with melted butter and blend until combined (it will curdle a little, that's fine, but you'll want to hurry and pour it into the dry mixture).
- 4 Pour into flour mixture and whisk just to combined (batter should be slightly lumpy).
- 5 Pour about ¼ to ½ cup batter onto buttered griddle and cook until bubbles begin to appear on surface and bottom is golden brown, then flip and cook the opposite side until golden brown.
- 6 Serve warm dusted with icing sugar or drizzled with maple syrup.

