Lemon Ricotta Pancakes

Soft ricotta pancakes with fresh lemon zest, a tender middle and golden edges. A small-batch batter for a slower breakfast.

Prep 15 min **Cook** 15 min **Serves** 4 (about 12 small pancakes)

Ingredients

- ☐ 1 cup (125 g) all-purpose flour
- ☐ 2 tbsp sugar
- ☐ 2 tsp baking powder
- ☐ 1/4 tsp fine salt
- ☐ 2 large eggs
- ☐ 3/4 cup (180 g) whole-milk ricotta
- ☐ 1/2 cup (120 ml) milk
- ☐ Zest of 1 lemon and 1 tbsp lemon juice
- ☐ 1 tbsp melted butter, plus 1 tsp for the pan
- ☐ 1/2 tsp vanilla extract
- ☐ 2 tbsp maple syrup and 1/2 cup blueberries, to serve



Spoon & Joy recipe illustration.

Before you start

Choose a thick ricotta
Drain visibly watery ricotta in a fine sieve before measuring. Extra whey makes the batter spread and can leave the centers damp.

Timing note
Preparation and cooking times are estimates. Read the full method before starting.

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METHOD & KITCHEN NOTES

1. Whisk the flour, sugar, baking powder and salt in a large bowl. Break up any flour lumps with the whisk.

2. In another bowl, whisk the eggs, ricotta, milk, lemon zest, lemon juice, melted butter and vanilla. Small flecks of ricotta are fine.

3. Fold the wet mixture into the dry ingredients just until no dry flour remains. The batter should fall slowly from a spoon; do not beat it smooth.

4. Warm a nonstick skillet over medium-low heat and brush with a little butter. Add quarter-cup portions of batter, leaving space between them.

5. Cook for 2-3 minutes, until the edges look matte and bubbles stay open on the surface. Flip once and cook for about 2 minutes more, until the middle is set. Lower the heat if the surfaces color before the centers cook.

6. Repeat with the remaining batter. Serve warm with the blueberries and maple syrup.

Storage & making ahead

Cool leftover pancakes, refrigerate in a covered container for up to 3 days, and reheat in a toaster oven until hot. Freeze in a single layer before transferring to a bag, then use within 1 month for best texture.

Use the first pancake as a heat check If it browns in under a minute, turn the burner down. These are gentler pancakes than a thin crêpe.

Read this recipe on Spoon & Joy