



Land's Sake Farm
WESTON, MASSACHUSETTS

Blueberry Lemon Ricotta Pancakes

Adapted by Ellen Touart-Grob from The Spruce Eats

Ingredients

1 large egg
1 3/4 cups milk
1/3 cup ricotta cheese
1 tablespoon maple syrup
2 tablespoons melted butter
Zest of 1 lemon
1/2 teaspoon vanilla
1 1/2 cups flour
1 tablespoon baking powder
1/2 teaspoon salt
1 cup blueberries (fresh or frozen)^[SEP]

In a medium bowl, beat the egg, milk, ricotta cheese, maple syrup, melted butter, lemon zest, and vanilla together until well blended. In a larger bowl, whisk together the flour, baking powder and salt. Pour the egg and milk mixture over the flour mixture and blend gently until there are no visible bits of flour remaining. The batter will be a little lumpy. Gently fold in the blueberries. Let the batter sit for about 5 minutes. It will puff up a bit. If it's too thick, add a little more milk. It will be easier to dispense the batter if it's in a pourable container.

Heat up a well-seasoned cast iron griddle or a large non-stick skillet on medium-high heat before you begin. Make sure it gets nice and hot before you start cooking the pancakes.

When the skillet or griddle is hot, coat the bottom with about two teaspoons of butter, ghee, or a neutral oil, then lower the heat to medium-low. Pour large circles of batter onto the griddle. Cook on the griddle for a few minutes, before flipping. (A good rule of thumb is to wait until the bubbles stop popping and reforming on the raw side of the dough before flipping.) Keep the pancakes warm in a 200° F oven while cooking the remaining ones.

Serve with maple syrup and a dollop of yogurt or more ricotta, and some extra blueberries, if desired.