



Long Livo

Moist Lemon Ricotta Pancakes

15 min

Prep time

4

Servings

20 min

Cook time

Easy

Difficulty

35 min

Total time

American

Cuisine

Ingredients

Batter

- ☐ 1 cup ricotta cheese, well-drained
- ☐ 1 cup all-purpose flour
- ☐ 2 tbsp granulated sugar
- ☐ 1 tsp baking powder
- ☐ ¼ tsp baking soda
- ☐ ¼ tsp salt
- ☐ 1 cup buttermilk

- ☐ 2 large eggs, lightly beaten
- ☐ Zest of 1 large lemon (about 2 tbsp)
- ☐ 1 tsp vanilla extract
- ☐ 2 tbsp melted butter, plus more for the pan

Optional Toppings

- ☐ Powdered sugar for dusting
- ☐ Fresh berries (blueberries, strawberries)
- ☐ Maple syrup or honey
- ☐ Lemon-butter glaze

Instructions

- 1 In a large bowl combine flour, sugar, baking powder, baking soda, and salt; whisk gently.
- 2 In another bowl stir together ricotta, buttermilk, eggs, lemon zest, vanilla, and melted butter until just blended.
- 3 Pour the wet mixture into the dry ingredients, folding with a spatula until just incorporated—few lumps are fine.
- 4 Let the batter rest five minutes; this allows the flour to hydrate and the lemon aroma to intensify.
- 5 Heat a non-stick skillet over medium heat and brush with a little butter. Drop ¼-cup portions of batter; cook until bubbles appear on the surface, about 2-3 minutes.
- 6 Flip gently and cook another 1-2 minutes until golden. Transfer to a warm plate and keep covered.
- 7 Serve stacks with your choice of toppings, and optionally drizzle with a fluffy honey glaze.

Nutrition per serving

310 kcal

Calories

12 g

Protein

32 g

Carbs

14 g

Fat

Tips & notes

- If the batter seems too thick, thin with a splash of milk; if too thin, add a little more flour.
- For extra lemon punch, stir in a teaspoon of lemon juice just before cooking.
- These pancakes freeze well; reheat gently in a skillet with a dab of butter.