



Long Livo

Ricotta Pancakes – Easy Breakfast Recipe

10 min

Prep time

4

Servings

15 min

Cook time

Easy

Difficulty

25 min

Total time

American

Cuisine

Ingredients

Batter

- ☐ 1 cup ricotta cheese, well-drained
- ☐ 2 large eggs, room temperature
- ☐ 1/2 cup all-purpose flour
- ☐ 2 tbsp sugar
- ☐ 1 tsp vanilla extract
- ☐ Zest of 1 lemon

- ☐ 1/4 tsp baking powder
- ☐ Pinch of salt
- ☐ 2 tbsp butter, melted (for cooking)

To Serve

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

Instructions

- 1 In a bowl, whisk together the ricotta, eggs, sugar, vanilla, and lemon zest until the mixture is smooth and slightly frothy.
- 2 Sift the flour, baking powder, and salt into the wet mixture; fold gently until just combined. Chocolate chip cookies were my first test of gentle folding.
- 3 Let the batter rest for five minutes while you preheat a non-stick skillet over medium-low heat and melt a dab of butter.
- 4 Drop 1/4-cup portions onto the skillet; cook until bubbles form on the surface, about 2-3 minutes, then flip gently and cook another 2 minutes until golden.
- 5 Transfer cooked pancakes to a warm oven or keep covered; repeat with remaining batter, adding butter as needed.
- 6 Serve stacked, drizzle with honey or maple syrup, and garnish with fresh berries. For a playful twist, try a side of chocolate mousse.

Nutrition per serving

280 kcal

Calories

10 g

Protein

30 g

Carbs

12 g

Fat

Tips & notes

- If the batter feels too loose, add a tablespoon of flour; if too thick, a splash of milk helps.
- Use a light hand when flipping to keep the interior airy.
- For a citrus boost, add a few drops of orange extract to the batter.