

Ingredients

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| 2 cups | Flour |
| 1/2 cup | Sugar |
| 1 T | Baking powder |
| 1 tsp | Baking soda |
| 1/2 tsp | Salt |
| 1 1/3 cups | Milk |
| 1 cup | Ricotta cheese |
| 4 | Eggs |
| 1 tsp | Vanilla extract |
| 2 T | Lemon zest |
| 1/3 cup | Fresh lemon juice |
| 2 T | Butter, melted |
| | Blueberry sauce: |
| 1 1/2 cups | Fresh blueberries |
| 1 T | Sugar |
| 2 T | Water |

Method

1. Whisk together the dry ingredients.
2. Whisk together milk, ricotta cheese, eggs and vanilla.
3. Whisk lemon zest, juice and melted butter into wet ingredients.
4. Stir wet ingredients into dry just until combined.
5. Heat griddle to 375°. Spray and wipe off excess.
6. Drop 2 ounces of batter onto hot griddle using #16 (blue) scoop or 1/4 cup measure.
7. Cook pancakes until bubbles form on surface and they are golden and set on the bottom.
8. Flip pancakes and cook until golden and set. Pancakes will puff in the center and bounce back when lightly touched.
9. Dust with powdered sugar.
10. Serve with fresh berries, berry sauce, and maple syrup.

Berry sauce:

1. Add 1 cup of fresh berries to a small sauté pan.
2. Cover the berries with 1 T of sugar and 1 T of water.
3. Bring to a simmer.
4. Stir until berries pop and begin to thicken.
5. Stir in an additional 1/2 cup berries and 1 T water.
6. Stir just until it begins to simmer again.
7. Adjust sugar and water as desired.

Food Safety Reminders



Wash hands with soap and water before starting.
Wash anything that touches raw meat or eggs.
Gently scrub produce under running water.

Use separate cutting boards for meat and produce.
Wear gloves when handling ready to eat foods.
Follow proper cook-to and holding temperatures.

Notes

Wipe excess spray from the griddle. Too much grease will cause the edges to fry and turn crisp.

Hold cooked pancakes in a low oven. Extras can be chilled or frozen.

The best method for reheating is a 325° oven on a lined sheet pan covered with foil. The toaster or microwave will work in a pinch too.

The second portion of berries in the sauce will stay whole creating color and texture. Blueberries vary in sweetness and have a lot of pectin so adjust the sugar and water to your liking.