

This Fluffy Lemon Ricotta Pancake Stack Is Brunch Perfection

Fluffy Lemon Ricotta Pancake Stack: A Brunch Delight



TIME
10 min

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INGREDIENTS

- 1 cup ricotta cheese
- 1 cup all-purpose flour
- 2 large eggs
- 1/4 cup sugar
- 1/2 cup milk
- 1 tablespoon lemon zest
- 2 tablespoons lemon juice
- 1 teaspoon baking powder
- 1/2 teaspoon baking soda
- Pinch of salt
- Butter or oil for cooking

DIRECTIONS

1. In a large bowl, whisk together the ricotta cheese, eggs, milk, lemon zest, and lemon juice until smooth.
2. In another bowl, combine the flour, sugar, baking powder, baking soda, and salt.
3. Gradually add the dry ingredients to the wet mixture, stirring until just combined. Be careful not to overmix!
4. Heat a non-stick skillet over medium heat and add a little butter or oil.
5. Pour 1/4 cup of batter onto the skillet for each pancake. Cook until bubbles form on the surface, then flip and cook until golden brown on the other side.
6. Repeat with the remaining batter, adding more butter or oil as needed.
7. Serve warm with your favorite toppings!

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Original recipe: <https://chefmaniac.com/this-fluffy-lemon-ricotta-pancake-stack-is/>