

## Wake Up to Sunshine: Delicious Lemon Ricotta Pancakes Recipe

1 tablespoon lemon zest (from about 1 lemon)



**OVEN**  
**200°F**

**TIME**  
**2-3 min**

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### INGREDIENTS

For the Pancakes:

- 1 cup ricotta cheese
- 1/2 cup milk
- 2 large eggs
- 1 tablespoon lemon zest (from about 1 lemon)
- 2 tablespoons fresh lemon juice
- 1 teaspoon vanilla extract
- 1 cup all-purpose flour
- 2 tablespoons granulated sugar
- 1 teaspoon baking powder
- 1/2 teaspoon baking soda
- 1/4 teaspoon salt

For Serving:

- Maple syrup
- Fresh berries (optional)
- Powdered sugar (optional)

### DIRECTIONS

- Mix : Wet Ingredients:** In a large bowl, combine the ricotta cheese, milk, eggs, lemon zest, lemon juice, and vanilla extract. Whisk until smooth and well combined.
- Combine : Dry Ingredients:** In another bowl, whisk together the flour, sugar, baking powder, baking soda, and salt.
- Combine : Mixtures:** Gradually add the dry ingredients to the wet ingredients, stirring gently until just combined. Be careful not to overmix; a few lumps are okay.
- Preheat the : Pan:** Heat a non-stick skillet or griddle over medium heat. Lightly grease with butter or cooking spray.
- Cook the : Pancakes:** Pour about 1/4 cup of batter onto the skillet for each pancake. Cook for 2-3 minutes, or until bubbles form on the surface and the edges look set. Flip and cook for an additional 2-3 minutes, or until golden brown.
- Serve:** Remove the pancakes from the skillet and keep warm. Repeat with the remaining batter. Serve the pancakes warm with maple syrup, fresh berries, and a dusting of powdered sugar if desired.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/wake-up-to-sunshine-delicious-lemon-ricotta-pancakes-recipe/>