

Lemon Ricotta Pancakes: A Fluffy and Zesty Breakfast Treat

The Italian-American Brunch Staple



OVEN
200°F

TIME
2-3 min

PRINT
Recipe Card

SAVE
PDF

INGREDIENTS

1 tablespoon fresh lemon zest (from about 1-2 lemons) 1 tablespoon fresh lemon juice

DIRECTIONS

1. Separate : Eggs:
2. Carefully separate the egg whites from the yolks into two separate medium bowls.
3. Whisk : Dry Ingredients:
4. In a large mixing bowl, whisk together the flour, granulated sugar, baking powder, baking soda, and salt. Make sure there are no lumps.
5. Combine : Wet Ingredients (except Egg Whites):
6. To the bowl with the egg yolks, add the milk, ricotta cheese, melted butter, lemon zest, and lemon juice. Whisk until well combined and smooth.
7. Combine : Wet and Dry:
8. Pour the wet ingredients (egg yolk mixture) into the dry ingredients. Stir with a whisk or spatula until just combined. The batter will be thick and lumpy; do not overmix, as this will lead to tough pancakes. A few lumps are perfectly fine.
9. Whip : Egg Whites:
10. In the separate bowl with the egg whites, use an electric mixer to beat the egg whites on high speed until stiff peaks form.
11. Fold in : Egg Whites:
12. Gently fold the whipped egg whites into the pancake batter in two additions. Use a rubber spatula and a gentle hand, folding until just incorporated. Be careful not to deflate the air you've just whipped in.
13. Heat : Griddle:
14. Heat a lightly buttered or oiled griddle or large non-stick skillet over medium-low heat. You want a consistent, moderate heat for even browning and proper

cooking through. Test the temperature by sprinkling a few drops of water; they should sizzle and evaporate.

15. Cook : Pancakes:
16. Pour about 1/4 cup of batter per pancake onto the hot griddle. Cook for 2-3 minutes per side, or until bubbles appear on the surface, the edges look set, and the bottoms are golden brown. Flip carefully and cook for another 1-2 minutes until the second side is also golden and the pancake is cooked through.
17. Transfer cooked pancakes to a plate and serve immediately, or keep warm in a low oven (around 200°F / 93°C) while you cook the remaining batter.

SWAPS & NOTES

Ricotta Cheese: For the best results, use whole milk ricotta cheese .

Part-skim ricotta can be used, but it might result in a slightly less rich and tender pancake.

Drain any excess liquid from the ricotta if it seems watery.

Milk: Whole milk provides the richest flavor and best texture.

TIPS FOR SUCCESS

Don't Overmix the Batter: Lumps are okay!

Overmixing develops gluten, leading to dense, chewy pancakes instead of light, fluffy ones.

Proper Egg White Folding: The key to the fluffiness.

Right Griddle Temperature: Too hot, and the outside burns before the inside cooks.

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

Original recipe: <https://chefmaniac.com/lemon-ricotta-pancakes-a-fluffy-and-zesty-breakfast-treat/>