

Lemon Ricotta Pancakes



Ingredients

- 5 eggs separated
- zest 1 large lemon
- 1 cup of milk
- 1.75 cup of ricotta cheese
- 1 cup all purpose flour
- 2.5 teaspoons baking powder
- 0.5 cup sugar
- dash salt

Directions

- Preheat pan or skillet on medium heat.
- Mix the egg yolks.
- Sift and mix the dry ingredients and combine with the egg yolk, lemon zest, milk and ricotta cheese.
- Beat egg whites until stiff.
- Gently fold into the egg-ricotta batter.
- Lightly butter pan and pour small sized cakes or large if you want bigger pancakes.
- Cook until bubbles form.
- Flip and cook other side until light golden color.
- Serve with maple syrup, sour cream or fruit coulis.