

Choco Fever Dream

Blueberry Lemon Ricotta Pancakes

15 min Prep time	**20 min** Cook time	**35 min** Total time
4 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Batter

- [ ] 1 cup ricotta cheese, drained
- [ ] 1 cup all-purpose flour
- [ ] 2 large eggs
- [ ] 2 tbsp honey
- [ ] 1 tsp baking powder
- [ ] 1/2 tsp sea salt
- [ ] Zest of 1 lemon
- [ ] 2 tbsp fresh lemon juice
- [ ] 3/4 cup milk
- [ ] 1 cup fresh blueberries

For Serving

- [ ] Extra blueberries
- [ ] Maple syrup or additional honey
- [ ] Powdered sugar for dusting

Instructions

1. In a large bowl, whisk together the flour, baking powder, and salt; set aside.
2. In another bowl, combine ricotta, eggs, honey, lemon zest, lemon juice, and milk; whisk until smooth.
3. Gently fold the wet mixture into the dry ingredients, stirring just until combined; avoid over-mixing.
4. Toss the blueberries with a teaspoon of flour, then fold them into the batter.
5. Heat a non-stick skillet over medium-low heat and lightly butter it; ladle 1/4 cup batter per pancake.
6. Cook until bubbles appear on the surface, then flip and cook another 2-3 minutes until golden.
7. Serve stacked, topped with extra berries, a drizzle of honey, and a dusting of powdered sugar.

Nutrition per serving

340 kcal	12 g	38 g	14 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the batter seems too thick, add a splash more milk.
- For a fluffier result, let the batter rest 5 minutes before cooking.
- A pinch of vanilla extract adds a subtle background note.