

Choco Fever Dream

Ricotta Pancakes – Easy Breakfast Recipe

10 min Prep time	**15 min** Cook time	**25 min** Total time
4 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Batter

- [ ] 1 cup ricotta cheese, well-drained
- [ ] 2 large eggs, room temperature
- [ ] 1/2 cup all-purpose flour
- [ ] 2 tbsp sugar
- [ ] 1 tsp vanilla extract
- [ ] Zest of 1 lemon
- [ ] 1/4 tsp baking powder
- [ ] Pinch of salt
- [ ] 2 tbsp butter, melted (for cooking)

To Serve

- [ ] Maple syrup or honey
- [ ] Fresh berries (strawberries, blueberries)
- [ ] Powdered sugar for dusting

Instructions

1. In a bowl, whisk together the ricotta, eggs, sugar, vanilla, and lemon zest until the mixture is smooth and slightly frothy.
2. Sift the flour, baking powder, and salt into the wet mixture; fold gently until just combined. Chocolate chip cookies were my first test of gentle folding.
3. Let the batter rest for five minutes while you preheat a non-stick skillet over medium-low heat and melt a dab of butter.
4. Drop 1/4-cup portions onto the skillet; cook until bubbles form on the surface, about 2-3 minutes, then flip gently and cook another 2 minutes until golden.
5. Transfer cooked pancakes to a warm oven or keep covered; repeat with remaining batter, adding butter as needed.
6. Serve stacked, drizzle with honey or maple syrup, and garnish with fresh berries. For a playful twist, try a side of chocolate mousse.

Nutrition per serving

280 kcal	10 g	30 g	12 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the batter feels too loose, add a tablespoon of flour; if too thick, a splash of milk helps.
- Use a light hand when flipping to keep the interior airy.
- For a citrus boost, add a few drops of orange extract to the batter.