

# Ricotta Pancakes

## Ingredients

- 1 cup all-purpose flour
- ¼ cup granulated sugar
- 1½ teaspoons baking powder
- ¾ teaspoon salt
- 3 large eggs
- ¾ cup whole-milk ricotta cheese
- ¼ cup milk
- 1 tablespoon vanilla extract
- 2 tablespoons unsalted butter, melted

## Instructions

- Heat a large griddle over medium-low heat.
- In a small bowl, whisk together the flour, sugar, baking powder, and salt.
- In a large bowl, whisk the eggs vigorously until foamy, about 30 seconds. Add the ricotta, milk, vanilla and melted butter and whisk until evenly combined. Add the flour mixture and gently whisk just until evenly combined.
- Once the griddle is hot, drop ¼-cup portions of batter onto the griddle. Repeat, spacing the rounds at least an inch apart. Cook until the bottoms are golden brown and the tops are bubbling, about 3 minutes. Flip and cook until the other sides are golden brown, 30 seconds to 1 minute more. (It's important that the pancakes don't cook too slowly or too quickly, so adjust the heat according to the timing specified.)

