

[Lemon-Ricotta Pancakes](#)

From Williams-Sonoma website
Williams-Sonoma Kitchen

Prep Time: 20 minutes

Cook Time: 20 minutes

Servings: 4

Ingredients:

1 cup ricotta cheese

1 cup milk

3 eggs, separated

1/4 cup sugar

Zest and juice of 1 lemon

1 1/2 cups cake flour

1 Tbs. baking powder

1/4 tsp. salt

Directions:

In a large bowl, whisk together the ricotta, milk, egg yolks, sugar, lemon zest and juice until smooth. Sift together the flour, baking powder and 1/8 tsp. of the salt over the ricotta mixture and stir with a wooden spoon until just combined.

In another large bowl, using a whisk, beat the egg whites until frothy. Add the remaining 1/8 tsp. salt and continue beating until soft peaks form. Using a rubber spatula, fold one-third of the egg whites into the ricotta mixture, then gently fold in the remaining whites.

Preheat a griddle over medium heat. Spray the griddle with nonstick cooking spray. Ladle 1/3 cup batter onto the griddle for each pancake. Cook until bubbles form on top and the pancakes are golden underneath, 1 to 2 minutes. Flip the pancakes and cook for 1 minute more. Transfer to a warmed plate. Repeat with the remaining batter. Makes 12 to 14 pancakes.