



Fluffy Lemon Ricotta Pancakes

with Maple Syrup



20-30min



2 Servings

Get all the classic zesty flavors of a lemon-poppyseed muffin but in the form of light-as-air pancakes. We whip egg whites to frothy peaks and gently fold them into the lemony batter. Ricotta ensures a moist and creamy pancake with a subtle sweetness that balances the puckery lemon. Maple syrup is the perfect sweet touch before we top with a final garnish of confectioners' sugar and fresh mint. (2p serves 4; 4p serves 8)

What we send

- 1 lemon
- 5 oz all-purpose flour³
- 5 oz granulated sugar
- ¼ oz baking powder
- ¼ oz poppy seeds
- 4 oz ricotta¹
- ¼ oz fresh mint
- 2 (1 oz) maple syrup
- 2½ oz confectioners' sugar

What you need

- butter¹
- kosher salt
- 2 large eggs²

Tools

- microplane or grater
- microwave
- hand-held electric mixer
- large nonstick skillet

Cooking tip

To separate the egg, crack egg into a small bowl and use the shell or a spoon to scoop out the yolk.

Allergens

Milk (1), Egg (2), Wheat (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 410kcal, Fat 12g, Carbs 65g, Protein 11g



1. Prep ingredients

Into a small bowl, finely grate **lemon zest**, then squeeze in **all of the lemon juice**.

In a microwave-safe bowl, microwave **2 tablespoons butter** until melted, about 30 seconds.



4. Finish batter

To **bowl with egg yolks**, add **ricotta, lemon zest and juice, melted butter**, and **½ cup water**. Whisk to combine. Add **dry ingredients** and whisk until incorporated. Gently fold in **whipped egg whites**, being careful not to over mix.



2. Start batter

In a medium bowl, combine **all of the flour, 3 tablespoons sugar, 1 teaspoon each baking powder and poppy seeds**, and **½ teaspoon salt**



5. Cook pancakes

Heat **oil or butter** in a large nonstick skillet over medium. Scoop **⅓ cup batter** into pan. Cook over medium to medium-low heat until golden brown, about 3 minutes per side.

Pick **mint leaves** from stems; discard stems.



3. Whip egg whites

Separate **2 large eggs** and transfer whites and yolks to separate medium bowls.

Using a hand-held electric mixer, whip **egg whites** until tripled in size and stiff peaks form, 1–2 minutes.



6. Finish & serve

Stack **pancakes** and serve with **maple syrup** drizzled over the top. Garnish with **powdered sugar, mint leaves**, and **extra poppy seeds**, if desired. Enjoy!