

# DINNERLY



## Lemon Poppy Skillet Pancake with Ricotta & Raspberry Syrup

 20-30min  2 Servings

We're doing brunch in bed the right way. Lemon poppy pancake? Check. Raspberry syrup? Check. Whipped lemony ricotta? Check. Sure, it's extra, but going the extra mile is always worth it. We've got you covered!

## WHAT WE SEND

- 1 lemon
- 2 (4 oz) ricotta <sup>7</sup>
- ¼ oz raspberry powder
- 5 oz all-purpose flour <sup>1</sup>
- ¼ oz poppy seeds
- 5 oz granulated sugar
- ¼ oz baking powder
- ¼ oz baking soda

## WHAT YOU NEED

- kosher salt
- 1 large egg <sup>3</sup>
- ½ cup milk <sup>7</sup>
- 3 Tbsp butter, melted <sup>7</sup>
- vanilla extract

## TOOLS

- medium (10-inch) ovenproof skillet (preferably cast-iron)
- microplane or grater
- small saucepan

## ALLERGENS

Wheat (1), Egg (3), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## NUTRITION PER SERVING

Calories 440kcal, Fat 16g, Carbs 56g, Protein 14g



### 1. Whip ricotta

Preheat oven to 425°F with a medium (10-inch) ovenproof skillet (preferably cast-iron) on a rack in the upper third.

Grate **all of the lemon zest**. Separately, squeeze **all of the lemon juice** into a small bowl.

In a medium bowl, whisk **half of the ricotta** until smooth and fluffy. Whisk in **1¼ teaspoons sugar, 1 teaspoon lemon juice, and ½ teaspoon lemon zest**. Set aside.



### 4. Mix batter & bake

Whisk **milk mixture** into **flour mixture** until just combined (do not over mix). Carefully remove preheated skillet from oven. Add **1 tablespoon butter** and tilt to coat bottom and sides of skillet. Pour in **pancake batter**; spread to edges of skillet with a spatula.

Bake on upper oven rack until a toothpick inserted into center comes out clean, 10–15 minutes.



### 2. Cook syrup

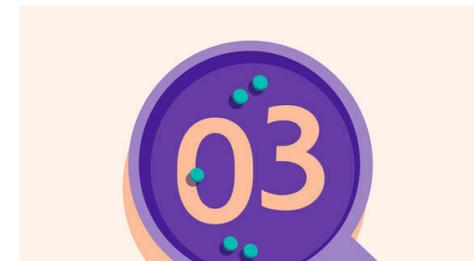
In a small saucepan, combine **⅓ cup sugar** and **½ cup water**. Bring to a boil over high heat, stirring occasionally. Stir in **raspberry powder** and cook, stirring occasionally, until slightly thickened, 2–3 minutes. Remove from heat; stir in **1 teaspoon lemon juice** and **a pinch of salt**. Set aside to cool until step 5.



### 5. Rest & serve

Remove skillet from oven and let **pancake** rest for 5 minutes. Invert pancake onto a plate, if desired, or serve in skillet.

Serve **lemon poppy pancake** with **whipped ricotta** and **raspberry syrup** over top. Enjoy!



### 3. Start batter

In a separate medium bowl, whisk together **flour, poppy seeds, 2 tablespoons sugar, 1 teaspoon baking powder, ¼ teaspoon baking soda, and ¼ teaspoon salt** until combined.

In another medium bowl, whisk together **remaining ricotta and lemon zest, 2 tablespoons lemon juice, 1 large egg, ½ cup milk, 2 tablespoons melted butter, and ½ teaspoon vanilla**.



### 6. Make fruit compote!

Top off the pancake with a quick and easy compote. Take whatever fruit you have on hand like blueberries, raspberries, strawberries, cherries, or peaches—cut any larger fruit into smaller pieces. Add them to a saucepan with some sugar and a pinch of salt and bring to a boil. Reduce heat to medium and stir occasionally, smashing some of the fruit, until it's thickened and reduced by about half.