



## PUJOLS FAMILY FOUNDATION BATTER UP COOKING PROGRAM

### LEMON RICOTTA PANCAKES WITH BLUEBERRY SYRUP

2 ½ cups all-purpose flour	1 tablespoon lemon juice
½ cup light brown sugar	2 teaspoons lemon zest
2 tablespoons + 1 teaspoon baking powder	2 teaspoons vanilla extract
1 teaspoon salt	Butter, to cook
4 eggs	Warm maple syrup
10 ounces whole milk ricotta cheese	Powdered sugar
2 cups whole milk	

1. Whisk the flour, brown sugar, baking powder and salt together in a large bowl until incorporated.
2. In a separate bowl, beat the eggs. Add in the ricotta cheese and whisk until smooth. Add the milk, lemon juice, lemon zest, and vanilla to the egg mixture. Whisk to combine.
3. Slowly pour the wet ingredients into the flour mixture, whisking until the flour soaks up the liquid and the mixture is homogenous.
4. Heat a griddle or skillet over medium heat. Working in batches, add a teaspoon of butter at a time to the griddle or skillet and let melt (it will take only seconds).
5. Ladle the pancake batter onto the surface, creating your desired size pancakes and evenly spacing them apart. Cook on one side until golden brown and bubbles begin to form on the top. Using a spatula, flip the pancake over and finish cooking on the other side.
6. Keep the pancakes warm as you finish cooking all the batter.

### BLUEBERRY SYRUP

12 ounces fresh blueberries	½ cup water, plus more if needed
2 ounces sugar (or honey)	

7. Combine the blueberries, sugar, and water in a saucepan over medium high heat. Let the sugar dissolve and the mixture begin to bubble.
8. Once the blueberries start to burst, reduce the heat and simmer until you are left with a syrupy sauce. If you let it cook too long and the sauce becomes thick and clumpy, just add a little more water and simmer again.
9. To Serve: Serve the pancakes in a big stack with a piece of butter and lemon slice on top. Drizzle with a generous amount of maple syrup or blueberry syrup. Or, better yet, both! Sprinkle with powdered sugar to finish.

***Recipe by: Kayla at [theoriginaldish.com](http://theoriginaldish.com)***