

Blueberry Lemon Ricotta Pancakes

Fluffy blueberry lemon ricotta pancakes with creamy texture and bright flavors. Perfect for weekend brunch with fresh berries and zesty lemon.

10 min

PREP

15 min

COOK

25 min

TOTAL

4

SERVINGS

Easy

DIFFICULTY

Blueberry Lemon Ricotta Pancakes

Ingredients

- 1 cup flour
- 1 tbsp granulated sugar
- 3 cup ricotta cheese
- 1 cup milk
- 2 egg
- 2 tbsp fresh lemon juice
- 1 tsp baking powder
- 1 tsp baking soda
- 1 tsp salt
- 1 tsp vanilla extract

Instructions

- 1 Prepare the dry ingredients**

Whisk together 1 cup all-purpose flour, 1 tablespoon granulated sugar, 1 teaspoon baking powder, 1 teaspoon baking soda, and 1 teaspoon salt in a large mixing bowl until evenly combined.
- 2 Mix the wet ingredients**

Whisk together 1 cup ricotta cheese, 3 cups milk, 2 large eggs, 2 tablespoons fresh lemon juice, and 1 teaspoon vanilla extract in a separate bowl until smooth and no lumps remain.
- 3 Combine batter**

Pour the wet ingredients into the dry ingredients and stir gently with a wooden spoon until just combined, leaving some small lumps - the batter should look slightly thick and lumpy, not smooth.
- 4 Gently fold in the blueberries using a spatula, being careful not to burst them and turn the batter purple.**
- 5 Heat the griddle**

Heat a non-stick skillet or griddle over medium heat (175°C/350°F) and lightly brush with butter or oil - the surface is ready when a drop of water sizzles and evaporates quickly.
- 6 Cook the pancakes**

Pour 1/4 cup of batter onto the hot surface for each pancake, spacing them at least 2 inches apart.

- 7 Cook for 2-3 minutes on the first side until bubbles form on the surface and stay open, and the edges look set and slightly dry.
- 8 Flip the pancakes carefully with a wide spatula and cook for 1-2 minutes more until the second side is golden brown and the pancakes spring back lightly when touched in the center.
- 9 Transfer finished pancakes to a warm plate and repeat with remaining batter, adding more butter or oil to the pan as needed between batches.

Tips

Room temperature ingredients mix better: Let ricotta, eggs, and milk come to room temperature before mixing for a smoother batter and more even cooking.

Use fresh lemon zest generously: The oils in fresh lemon zest provide the best flavor. Zest directly over the batter to capture the aromatic oils.

Don't overmix the batter: Stir just until ingredients are combined. Lumps are perfectly fine and will cook out, but overmixing creates tough pancakes.

Maintain medium heat: Too hot and the outsides burn before the ricotta-rich centers cook through. Medium heat ensures even cooking.

Test your pan temperature: A drop of water should sizzle and evaporate quickly. If it dances around, the pan is too hot.

Fold in blueberries gently: Add them last with minimal stirring to prevent the batter from turning purple and the berries from bursting.

Keep cooked pancakes warm: Place finished pancakes on a baking sheet in a 200°F oven while cooking the rest to ensure they stay hot for serving.

Use a 1/4 cup measure for consistency: This ensures all pancakes are the same size and cook evenly, creating a professional presentation.