

Lemon Ricotta Pancakes

Light and fluffy lemon ricotta pancakes with bright citrus flavor and creamy texture. Perfect for breakfast or brunch with simple ingredients.

10 min

PREP

15 min

COOK

25 min

TOTAL

4

SERVINGS

Easy

DIFFICULTY

Lemon Ricotta Pancakes

Ingredients

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

Instructions

- 1 Prepare the dry ingredients**

Whisk together 1 cup all-purpose flour, 1 teaspoon baking powder, 1/2 teaspoon salt, and 2 tablespoons sugar in a large mixing bowl until evenly combined.
- 2 Zest 1 lemon directly into the flour mixture using a microplane or fine grater. Whisk to distribute the zest evenly throughout the dry ingredients.**
- 3 Make the wet mixture**

Combine 1 cup ricotta cheese, 2 large eggs, 3/4 cup whole milk, and 2 tablespoons fresh lemon juice in a separate bowl. Whisk vigorously until the mixture is smooth and well blended with no lumps of ricotta visible.
- 4 Combine batter**

Pour the wet ingredients into the dry ingredients. Fold gently with a rubber spatula just until the flour is barely incorporated - the batter should look lumpy and slightly streaky, about 8-10 gentle folds.
- 5 Let the batter rest for 5 minutes at room temperature to allow the flour to hydrate while you heat the griddle.**
- 6 Cook the pancakes**

Heat a non-stick griddle or large heavy skillet over medium heat until it reaches 163°C (325°F). Lightly brush the surface with melted butter.
- 7 Pour 1/4 cup of batter per pancake onto the hot griddle, spacing them 2 inches apart. Cook for 2-3 minutes until small bubbles form across the surface and the edges look set and slightly dry.**

- 8 Flip each pancake once using a thin spatula and cook for 1-2 minutes more until the bottom is golden brown and the center springs back lightly when touched. Transfer to a warm serving plate and repeat with remaining batter.

Tips

Don't overmix the batter – lumps are perfectly fine and will disappear during cooking. Overmixing develops gluten, creating tough, rubbery pancakes.

Test your griddle temperature by sprinkling a few drops of water on the surface. They should sizzle and evaporate immediately when the temperature is right.

Let the batter rest for 5 minutes after mixing to allow the flour to hydrate, resulting in more tender pancakes.

Use fresh lemons for the best flavor – bottled lemon juice lacks the bright, aromatic oils found in fresh zest.

Keep cooked pancakes warm in a 200°F oven on a wire rack while preparing the remaining batch.

Make sure your ricotta is well-drained to prevent watery batter. If it seems wet, strain it through a fine mesh sieve for 15 minutes.

Flip pancakes only once when bubbles form on the surface and edges look set. Flipping too early or multiple times makes them tough.

Store leftover pancakes between layers of parchment paper to prevent sticking, and reheat in a toaster for best results.