

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	15	25	4	Easy
PREP MIN	COOK MIN	TOTAL MIN	SERVINGS	DIFFICULTY

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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.