

## Sweet Ricotta Pancakes

1 cup ricotta cheese  
¾ cup buttermilk  
2 eggs  
2 teaspoons vanilla extract  
1 cup AP flour  
4 tablespoons sugar  
1.5 teaspoons baking powder  
¼ teaspoon salt  
butter  
maple syrup

In a large bowl, mix the ricotta cheese, buttermilk, eggs, and vanilla until combined.

Carefully fold in the flour, sugar, baking powder, and salt until just combined. Do not overmix.

Heat skillet over medium heat (325 degrees for electric skillet). Brush melted butter over skillet and ladle ½ cup portions of batter onto heated skillet. Flip the pancakes when you see bubbles and the outer edge of the pancake is no longer shiny (approximately 2-3 minutes). Brown on the other side (approximately 1-2 minutes).

Serve warm with butter and warmed maple syrup.

Enjoy!