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## Lemon ricotta hotcakes

### Ingredients

- . 2 cups of plain flour
- .3 teaspoons of baking powder
- .3/4 cup of caster sugar
- .6 eggs separated
- .420 mls of buttermilk or milk with a teaspoon of white vinegar
- .250 grams of ricotta
- 2 lemons rind removed

### Topping

- 2 lemons juiced
- 1 teaspoon of cinnamon
- 2 teaspoons of sugar

### Method

To make the pancakes, find a very large bowl, place flour, sugar in the bowl  
Find 2 medium bowls and carefully separate your egg whites and egg yolks  
making sure there is no yolk in your egg white mix.

Set aside your egg whites for later.

Place butter milk, lemon rind and vanilla in with your egg yolks and gently  
mix then add to your flour and sugar.

Beat your egg whites till stiff and soft peaks have formed in your kitchen aid.

Fold through gently your egg whites and your ricotta through your flour mix  
until just combined.

Heat a frying pan over low heat and cook 2 tablespoons of the mixture in  
batches and cook for 3 minutes each side or until puffed and golden.

Place in a warm oven till all cooked

### Topping

Mix cinnamon and sugar together

Squeeze your lemon juice

Remove hotcakes from the oven pour over lemon juice and sprinkle with  
cinnamon sugar.