

Dale's

Southern Grill "A SOUTHERN EXPERIENCE..."

Ricotta Pancakes with Blueberries

Ingredients

1 1/2 cups all-purpose flour
1 teaspoon baking powder
1 1/2 teaspoons salt
3 large eggs, separated
1 3/4 cups buttermilk
6 ounces ricotta cheese
1/4 cup sugar
1 tablespoon vanilla extract
1 pint fresh blueberries

Directions

This is an unbelievable recipe that creates light and moist pancakes...it is fast and easy to make.

1. You need to make it in two stages... Add all your dry ingredients together...flour, salt, baking powder, sugar. Mix
2. Separate eggs...were gonna whip the whites so have them in a separate mixing bowl. Add the yolks, buttermilk, cheese, vanilla to the dry mixture. Mix until smooth. Crush 3 blueberries add to batter.
3. Whisk the egg whites until light and frothy...fold into the batter mixture, mix until no streaks
4. Cook on medium grill...1/4 cup of batter/cake....add a few(4 or 5) blueberries after they have cooked a minute or two press them in slightly...flip and cook another minutes...sprinkle a few berries on top to garnish.

This will make about 20 pancakes... serve three/order.
