



Ricotta Pancakes

Recipe courtesy of Sheilah Kaufman, *Simply Irresistible: Easy, Elegant, Fearless, Fussless Cooking*

Makes approximately 30 silver dollar-size pancakes

1 (15 to 16-ounce) container ricotta cheese
4 large eggs
6 tablespoons all-purpose flour
2 tablespoons butter or margarine, melted and cooled
1 to 2 tablespoons granulated sugar
1 teaspoon vanilla extract
Canola oil or nonstick vegetable spray for the pan
Jam, applesauce, maple syrup, confectioners sugar, yogurt or fresh berries for serving

Place the ricotta, eggs, flour, cooled butter, sugar and vanilla in a blender or food processor. Process until smooth. Pour the batter into a 2-cup measuring cup or a pitcher.

Heat a large griddle or frying pan over medium heat and lightly oil or spray it.

Pour about 2 tablespoons batter onto the griddle for each pancake, approximately the size of a silver dollar. Don't let the pancakes touch each other.

When a few bubbles have risen to the surface of the pancakes and the tops have "dried," turn them over and cook for another few seconds. Pancakes should be very lightly browned.

Serve with jam, applesauce, maple syrup, confectioners sugar, yogurt or fresh berries on the side.