

## Jody's Ricotta-Lemon Pancakes

6 tablespoons of butter, melted and slightly cooled

1¼ cups of all-purpose flour

¼ cup cornmeal

1 teaspoon baking powder

1 teaspoon baking soda

1 teaspoon salt

Grated zest of one-half lemon

2 eggs, separated

2 cups of buttermilk

1/2 cup ricotta cheese

- Melt the butter.
- Separate the egg yolks and whites and in a medium bowl using an electric mixer; whip the egg whites until soft peaks form.
- Whisk the dry ingredients together in a large bowl. In a medium bowl, whisk the 2 egg yolks, the ricotta, and the buttermilk until combined.
- Make a well in the center of the dry ingredients, pour in the liquid mixture, and stir until just barely mixed.
- Add the melted butter and mix until just combined. Fold into the batter.
- Let batter sit for at least 10 minutes (if time allows).
- Ladle batter onto preheated griddle. Cook until bubbles appear and pancake is holding its shape. Flip and cook for another 2 or so minutes.

For blueberry pancakes, add blueberries to each pancake about a minute after it has been cooking on the griddle.