

Lemon Pancakes with Blueberry Sauce

Dry Ingredients:

- 1 3/4 cups flour
- 4 tablespoons granulated sugar
- 2 1/4 teaspoons baking powder
- 1/4 teaspoon baking soda
- 1/4 teaspoon fine sea salt

Wet Ingredients:

- 1 1/2 cups ricotta
- 1 1/4 cups buttermilk
- 3 large eggs
- 1 teaspoon vanilla
- zest from 1 lemon
- 3 tablespoons lemon juice
- 1/2 cup Paradise Diced Candied Lemon Peel
- cooking spray



Blueberry Sauce:

- 2 cups + 1/2 cup fresh blueberries
- 1/2 cup maple syrup
- 1/2 cup water
- 2 tablespoons cornstarch
- 2 teaspoon lemon juice

Directions:

Combine the blueberries and syrup in a small pan. Simmer a couple of minutes and stir in the lemon juice. Simmer another minute and then add the cornstarch minute. Cook until slightly thickened another minute or two. Transfer the sauce to a bowl and stir in the remaining 1/2 cup of blueberries.

Combine the dry ingredients and set aside.

Whisk the wet ingredients together.

Pour the wet ingredients into the dry ones and mix them. When combined fold in the Candied Lemon Peel.

Lightly coat a non-stick pan with cooking spray. Heat to medium and add pancake batter in 1/3 cup measures; once the pancakes start to bubble flip and continue cooking until both sides are golden.

They're ready! Lemon Pancakes with Blueberry Sauce are totally delicious. After one bite they will become your new favorite.

For Blueberry sauce:

Whisk the wet ingredients together.

Pour the wet ingredients into the dry ones and mix them. When combined fold in the Candied Lemon Peel.

Lightly coat a non-stick pan with cooking spray. Heat to medium and add pancake batter in 1/3 cup measures; once the pancakes start to bubble flip and continue cooking until both sides are golden.

Time-Saving Tip: Measure all ingredients in advance and bring all refrigerator items to room temperature.

Recipe from Valerie Max of <https://www.cranberrywalk.com/>