



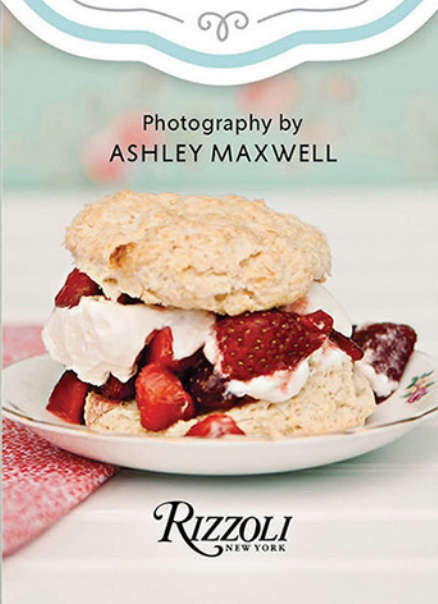
*Milk Jar  
Cookies*  
BAKEBOOK

Cookies, Cakes, Pies, and More  
for Celebrations and Every Day

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# LEMON RICOTTA PANCAKES

—with—

## BLUEBERRY COMPOTE

This is a decadent alternative to the classic pancake recipe, and it will definitely liven up a brunch or even the dreariest of midweek mornings. It may sound like a lot is going on in this recipe, but the flavors are delightfully balanced. The compote can be made up to three days in advance, stored in the refrigerator, and heated before serving.

*Makes 8 to 10 pancakes, depending how big you make them*

### FOR THE COMPOTE:

2 cups fresh or frozen blueberries  
3 tablespoons sugar  
2 tablespoons water (reduce to 1 tablespoon if using frozen berries)  
2 teaspoons fresh lemon juice  
1½ teaspoons cornstarch

### FOR THE PANCAKES:

1¼ cups all-purpose flour  
3 tablespoons sugar

2 teaspoons baking powder

½ teaspoon baking soda

½ teaspoon table salt

1 cup ricotta cheese

1 extra-large egg

2 extra-large egg whites

½ cup fresh lemon juice

2 teaspoons grated lemon zest

1 teaspoon pure vanilla extract

1 tablespoon vegetable oil

**TO MAKE THE COMPOTE:** In a medium saucepan, combine the blueberries, sugar, and water. Bring to a boil over medium-high heat, stirring regularly. Reduce to a simmer and stir in the lemon juice and cornstarch until well combined. Continue to simmer and stir until the mixture thickens. Remove from the heat and cover to keep warm.

**TO MAKE THE PANCAKES:** In a large bowl, whisk together the flour, sugar, baking powder, baking soda, and salt.

In a medium bowl, whisk together the ricotta cheese, egg, egg whites, lemon juice, lemon zest, vanilla extract, and vegetable oil. Carefully fold the wet ingredients into the dry ingredients until the flour is fully combined. The batter will be thick, so be careful not to overmix.

Heat a skillet over medium heat and spray with nonstick cooking spray. Pour approximately  $\frac{1}{3}$  cup of batter per pancake and cook for 2 to 3 minutes on each side. When bubbles are forming on the top, your pancakes are ready to flip. Repeat until the batter is gone.

Serve hot, slathered with butter and topped with the warm blueberry compote. Good morning, indeed!

Store in airtight container in the refrigerator for up to 4 days or freeze for up to a month. Reheat in a 350°F oven for 5 to 8 minutes for the best “just-made” experience.