

lemon ricotta pancakes + kid-made orange butter + honey

dry measure

Measure and combine **1-½ C flour** [or Pamela's Gluten-Free Mix] + **3 T baking powder** + **1 tsp ground nutmeg** + **½ tsp salt** + and **4 T sugar** in a small bowl.

zest+squeeze

Wash lemons, using a fine cheese grater, zest the peel of **2 lemons** (only the yellow part) and squeeze the juice. Reserve the lemon juice and zest.

wet measure

In a large bowl, measure and whisk together **2 C ricotta cheese** [or 12 oz of soy yogurt] + **4 eggs** [or 1 C silken tofu] + **1-½ C milk** [or soy milk] + **lemon juice** from squeezed lemons + **lemon zest**.

fold+cook

Lightly whisk or fold the flour mixture into the wet ingredients until just combined. Brush a hot griddle with oil or butter. For each pancake, pour approximately 1-2 Tbs measure of the batter on the griddle and cook on both sides until light golden brown. Repeat until no batter remains. Make about 24-28 silver dollar size pancakes.

shake

Find a glass jar with a tight fitting lid. Fill jar **½ full of heavy whipping cream**. Wash and zest **1 orange** (orange part only) with a fine cheese grater and add **½ tsp orange zest** to the whipping cream + **a pinch of salt**. Screw on lid tightly. Shake, shake, shake, shake until the cream becomes butter. May take about 5 minutes or so. Drain off excess liquid from butter. Serve fresh orange butter and plenty of honey on top on the lemon pancakes. **YUM! YUM!**



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