

# Ricotta Hotcakes

**Serves: 6-8 (depending of the size you make them!)**

## Ingredients:

1 1/3 cups ricotta  
3/4 cup milk  
2 eggs, separated  
1 cup SR flour  
pinch of salt  
butter for cooking

## Equipment:

Basic toolbox, large bowl, 2 medium bowls, electric hand mixer, non-stick frying pan

## Method:

1. Carefully crack open the eggs and separate the yolks and the whites, each into a separate medium bowl.
2. Place the ricotta into the bowl with the egg yolks and mix to combine.
3. Now add the milk and gently stir through.
4. Measure and sift the flour into a large bowl. Add pinch of salt and mix to combine.
5. Add the ricotta mixture to the flour bowl and mix until just combined.  
**DO NOT OVERMIX.**
6. Using the electric hand mixer beat the egg whites until stiff peaks form.
7. Fold the beaten egg whites gently through the pancake batter using a large metal spoon.
8. Place non-stick frying pan onto stove burner on medium heat.
9. Add a small amount of butter and allow to melt.
10. Drop 2 tablespoons of batter per hotcake into the frying pan. Cook over a low to medium heat for 2 minutes or until golden brown. The flip the hotcakes and cook the other side. You can probably cook 3 hotcakes, in the pan, at one time.
11. Carefully arrange hotcakes onto serving dish and serve with fresh fruit or lemon butter or any flavoured butters and maple syrup.

Enjoy!

**Tasks within two \* \_\_ \* means please get an adult to help.**

Recipe reference: adapted from [www.lifestylefood.com.au](http://www.lifestylefood.com.au) Original recipe by Bill Granger.