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Ricotta and Cranberry Pancakes

with Blueberries and Maple Syrup



30-40min



4 Portions

This is the perfect way to start the holiday feast - easy ricotta pancakes with touches of cinnamon, apple and cranberries. Ricotta cheese makes the pancake batter so fluffy and moist, you'll be fighting over the last one!

What we send

- ground cinnamon
- blueberries
- Granny Smith apple
- dried cranberries
- ricotta ⁷
- maple syrup
- self-raising flour ¹

What you'll require

- butter ⁷
- caster sugar
- eggs ³
- milk ⁷
- salt

Utensils

- grater
- large frypan
- sieve

- Our veggies come straight from the farm, so please wash them before cooking.

Cooking tip

Dust with icing sugar for extra special pancakes.

Allergens

Gluten (1), Egg (3), Milk (7). May contain traces of other allergens.

Nutrition per serving

Energy 770.0kcal, Fat 28.0g, Proteins 22.8g, Carbs 103.0g



1. Prepare dry mixture

Sift the the **self-raising flour**, $\frac{1}{3}$ cup **caster sugar**, 1 tsp **cinnamon** and a pinch of **salt** into a large bowl.



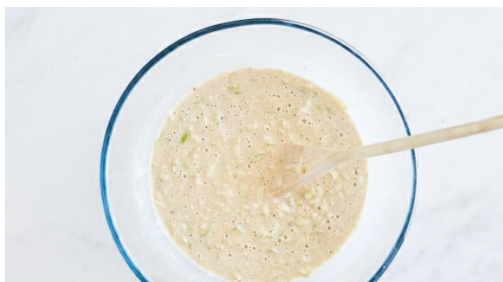
2. Prepare apple

Peel the **apples** and remove the core, then grate into a sieve set over a separate bowl. Squeeze out any juices and discard the juice.



3. Prepare wet mixture

Measure out 250ml (1 cup) **milk** in a measuring jug, whisk in 2 **eggs** and stir in the **grated apple**.



4. Prepare batter

Add the **apple mixture** to the bowl with the **flour mixture** and stir until just combined.



5. Finish batter

Fold in $\frac{2}{3}$ of the **ricotta** and the **cranberries** until just combined (for a smoother consistency mix a little more). Set aside to rest for 10 mins. You may need to add some extra **milk** to form a spoonable mixture.



6. Cook pancakes

Melt a little **butter** in a large frypan over medium heat. Cook $\frac{1}{3}$ cupfuls **batter** for 2 mins or until bubbles appear and base is golden. Flip and cook for 1-2 mins until golden (heat may need adjusting if pancakes are getting too dark). Repeat with more butter and remaining batter. Serve with **maple syrup**, **blueberries** and remaining **ricotta** (see cooking tip).