

# MARLEY SPOON



## Ricotta and Cranberry Pancakes

with Maple Syrup



20-30min



2 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

- maple syrup
- milk <sup>7</sup>
- Granny Smith apple
- dried cranberry
- ground cinnamon
- self-raising flour <sup>1</sup>
- ricotta <sup>7</sup>

## What you'll require

- butter <sup>7</sup>
- caster sugar
- egg <sup>3</sup>
- salt

## Utensils

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

## Cooking tip

Sprinkle with icing sugar if you like just before serving.

## Allergens

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

## Nutrition per serving

Energy 715.0kcal, Fat 24.9g, Proteins 20.1g, Carbs 99.5g



### 1. Prepare dry mixture

Sift the **flour**, 1 tbs **caster sugar**, 1 tsp **cinnamon** and a pinch of **salt** in a large bowl.



### 2. Grate apple

Peel the **apple**, grate into a sieve set over a separate bowl. Squeeze out any juices and discard juice. Thinly slice half the **cranberries**.



### 3. Prepare wet mixture

Pour 125ml (½ cup) **milk** into a measuring jug (reserve remaining milk for another use). Whisk in 1 **egg** and stir in the **grated apple**.



### 4. Make batter

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



### 5. Finish batter

Fold in half of the **ricotta** and the **whole cranberries** until just combined. Set aside to rest for 10 mins.



### 6. Cook pancakes

Melt 10g **butter** in a large frypan over medium heat. Cook ⅓ cupfuls of **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 10g butter and remaining batter. Serve with **maple syrup**, **chopped cranberries**, remaining **ricotta** and **icing sugar**.