

# Lemon-Ginger Ricotta Pancakes

Light and fluffy pancakes with the bright flavors of lemon and ricotta, enhanced with the subtle taste of Green Bean Almondine tea.

**PREP TIME:** 15 minutes

**COOK TIME:** 20 minutes

1 1/2 C all-purpose flour

2 T sugar

1 T baking powder

1/2 t salt

1 C ricotta cheese

1/2 C brewed Green Bean Almondine tea,

cooled

1/2 C milk

2 lg eggs

1 T lemon zest

1 t vanilla extract

Butter for cooking

**PREHEAT GRIDDLE** to medium heat.

**MIX THE FLOUR, SUGAR,** baking powder, and salt in a large bowl.

**WHISK THE RICOTTA CHEESE,** Green Bean Almondine tea, milk, eggs, lemon zest, and vanilla extract together.

**ADD THE WET INGREDIENTS** to the dry ingredients and stir until just combined.

**MELT BUTTER** on the griddle.

**POUR 1/4 CUPSFUL OF BATTER** onto the griddle and cook until bubbles form on the surface.

**FLIP THE PANCAKES** and cook until golden brown.

**SERVE WARM** with your favorite toppings.