

Cabot Hills Maple Party Pancakes

[As featured in Yankee Magazine](#)

Not only are these fluffy pancakes delicious, they are also made with protein-rich ricotta cheese, which will give you a welcome energy boost on a chilly morning.

Total Time: 35

Yield: 16 pancakes

Ingredients

- 1/2 pound (1 cup) ricotta cheese
- 3/4 cup all-purpose flour
- 1-1/4 teaspoons baking powder
- 1/4 teaspoon table salt
- 1/2 cup light cream or half-and-half, divided
- 3 tablespoons maple syrup, plus extra for serving
- 3 large eggs
- 1/2 teaspoon vanilla extract
- 1/4 teaspoon almond extract (optional)
- Butter

Instructions

Using an electric hand mixer or a whisk, combine ricotta, flour, baking powder, salt, and half the cream. (Batter will be stiff and lumpy; don't worry.)

In a separate bowl, beat together remaining cream, syrup, eggs, and vanilla, plus almond extract (if you like).

Stir into ricotta mixture and whisk a couple of minutes. Lumps will lessen but not disappear; let rest 10 minutes to smooth out the batter.

Ladle onto on a hot, well-greased griddle. Flip when cakes bubble all over the top. Serve with butter and more maple syrup.