

Blueberry Ricotta Pancakes

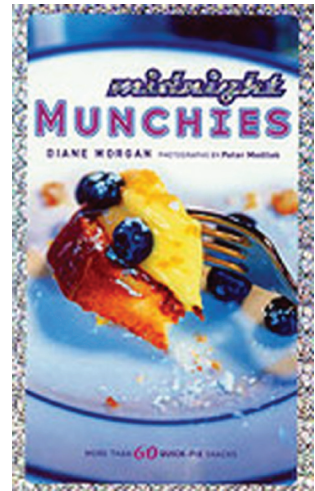
Think “blintzes drizzled with maple syrup,” and you’ve got the flavors for these pancakes. When the breakfast mood strikes at midnight, there is nothing like a batch of hot, cheesy-rich ricotta flapjacks speckled with blueberries to satisfy the craving.



Recipe picture

Ingredients:

2 large eggs, lightly beaten
1 container (15 ounces) ricotta cheese
1 cup milk
2 tablespoons sugar
2 cups Bisquick or Betty Crocker pancake mix
1 cup fresh or frozen blueberries (optional)
Powdered sugar and maple or berry syrup for serving



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More Than 60 Quick-Fix Snacks
By Diane Morgan

In a large bowl, combine the eggs, ricotta, milk, and sugar. Beat until well blended. Add the pancake mix, stirring just until the flour disappears. Stir in the blueberries.

Grease a pancake griddle or large skillet and preheat over medium heat. When hot, pour about 1/4 cup of the batter for each pancake onto the hot surface. Cook the pancakes on the first side until they are puffed and little holes form on top, about 2 minutes. Flip and cook until nicely browned on the second side, about 2 minutes longer.

Serve on warmed plates. (See the Munchie Tip on page XX.) Dust with powdered sugar, douse with syrup, and eat ‘em while they’re hot.

Makes sixteen 4-inch pancakes

Munchie Tip

Bisquick and Betty Crocker pancake mixes call for the addition of eggs and milk. If you buy a pancake mix that requires only the addition of water, then skip adding the eggs and milk in this recipe. Mix the ricotta with 1 1/2 cups water, blend in the sugar, and stir in the pancake mix.