**Ricotta Pancakes**

**Season:** all!

**Serves:** 20 tastes

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| **Equipment:**  Measuring cups and spoons  Electronic scales  Sieve  2 mixing bowls- 1 medium, 1 large  Whisk  Small saucepan  2 measuring jugs  2 non-stick frypans  2 egg flip spatulas  Covered pyrex dish  Serving platters and tongs | **Ingredients:**  2 cups self-raising flour  1 teaspoon baking powder  Pinch of salt  1/3 cup caster sugar  2 eggs, beaten  250g ricotta cheese  2 cups milk  50g unsalted butter, melted  Oil for frying |

**What to do:**

1. Sift flour, baking powder and salt into large mixing bowl. Add caster sugar. Whisk together until combined.
2. Add eggs to the medium bowl and whisk. Add ricotta cheese and milk and mix well. Melt butter, add to the batter and mix well.
3. Add wet ingredients to the dry and whisk until just combined and free of lumps.
4. Divide batter between 2 jugs. Heat both frypans over a medium heat and add a little oil. Pour batter into the pans (approximately 1 tablespoon per pancake). Cook about 3 pancakes at a time in each frypan.
5. Cook over a medium heat for around 3 minutes, until bubbles form on the top. Flip over and cook for a further 1-2 minutes.
6. Keep warm in the covered pyrex dish until all the mixture has been used. You may need to add a little extra oil between batches. Serve on platters.