

# **Lemon Ricotta Pancakes**

Taste of Home April 2008

**Servings: 12**

**2 cups chopped fresh or frozen rhubarb**

**1/2 cup water**

**1/3 cup packed brown sugar**

**1 cup all-purpose flour**

**1 tablespoon sugar**

**1 teaspoon baking powder**

**1/2 teaspoon salt**

**1 cup ricotta cheese**

**1 cup milk**

**2 tablespoons lemon juice**

**2 teaspoons grated lemon peel**

For rhubarb sauce, combine the rhubarb, water and brown sugar in a small saucepan. Bring to a boil. Reduce heat; cover and simmer for ten minutes or until rhubarb is tender.

Meanwhile, in a small bowl, combine the flour, sugar, baking powder and salt.

In another bowl, combine the ricotta cheese, milk, lemon juice and peel. Stir into dry ingredients just until combined.

Drop batter by two tablespoonfuls onto a greased hot griddle. Cook over medium heat for 1-2 minutes on each side or until lightly browned. Serve with rhubarb sauce.

Yield: 1 1/3 cups sauce

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Per Serving (excluding unknown items): 114 Calories; 3g Fat (27.1% calories from fat); 4g Protein; 17g Carbohydrate; trace Dietary Fiber; 13mg Cholesterol; 160mg Sodium. Exchanges: 1/2 Grain(Starch); 1/2 Lean Meat; 0 Fruit; 0 Non-Fat Milk; 1/2 Fat; 1/2 Other Carbohydrates.