

# Karen Martini's Ricotta Hotcakes

Serves 2-4 (6-8 hotcakes)

## Ingredients

180g plain flour  
2 tablespoons caster sugar  
2 teaspoons baking powder  
375ml milk  
150g ricotta  
2 extra-large eggs  
3 tablespoons melted butter

## Method

Sift the dry ingredients into a large mixing bowl.

Add the milk, ricotta, eggs and melted butter to another bowl and combine.

Add the milk mix to the dry mix and combine until you have a batter – there may be lumps from the ricotta, but ensure that the flour is incorporated.

Heat a heavy-based frying pan over medium heat and add a knob of butter. Once melted, ladle in about ½ cup of batter and cook for around 2 minutes until it starts bubbling on top, a little like a crumpet.

Once the hotcake is almost cooked, flip and cook for just 30 seconds on the other side. Set aside and repeat for the remaining batter – you can of course cook more than one hotcake at a time if your pan is large enough.

To serve, add your favourite sweet or savoury toppings, enjoy!

