

MINI PEANUT BUTTER RICOTTA PANCAKES

INGREDIENTS

- 5 T unsalted butter + more for coating the griddle
- 1 cup milk
- 1/2 cup creamy peanut butter
- 3/4 cup all-purpose flour
- 1/2 cup whole wheat flour
- 1 1/2 t baking powder
- 1 t kosher salt, divided
- 3 large eggs, separated
- 1 T brown sugar
- 1 t vanilla extract
- 1 T granulated sugar
- 3/4 cup ricotta
- 1 cup chocolate chips
- powdered sugar, maple syrup, nutella, and fruit to serve

DIRECTIONS:

1. Place butter, milk, and peanut butter in a small saucepan over low heat. Stir until butter's almost melted. Remove from heat and stir until butter is melted all the way.
2. Whisk together the flours, baking powder, and 1/2 t salt. Set aside.
3. Whisk together egg yolks, 1 tablespoon brown sugar, and vanilla in a large bowl. Add a quarter of the warm milk mixture. Whisking to combine. Slowly pour the rest of the warm milk while whisking. Mix until smooth. Fold in the flour mixture. Fold in the ricotta. Don't try to mix it perfectly. It's ok if there are ricotta streaks. Stir in the chocolate chips.
4. In a medium bowl, beat egg whites until frothy. Add a tablespoon of granulated sugar and 1/2 t salt. Continue beating to soft peaks. Fold into the batter.
5. Heat a griddle or nonstick frying pan over medium heat until warm. Sprinkle with water. When the water sizzles it's ready! Lightly coat with butter or cooking spray. Using a tablespoon or a cookie scoop scoop the batter onto the pan. Flip in a minute or two, when pancake is half-way cooked. Continue until all pancakes are cooked. Keep them warm on a baking sheet in a 200F oven. Serve with powdered sugar, maple syrup, nutella, and fruit.