

# Gluten-Free Lemon Ricotta Pancakes

Created by: Kristina Wolter of [Girl Gone Grits](#) using Kerbey Lane Cafe Gluten Free Vanilla Pancake Mix

## INGREDIENTS

### For the Pancakes:

½ Cup of Strained Ricotta Cheese (I put mine in a coffee filter in a mesh strainer over a bowl)  
Zest of 1 Lemon  
1/3 Cup Fresh Lemon Juice  
1/3 Cup Water  
1 ½ Cups of Kerbey Lane Gluten Free Vanilla Pancake Mix  
1 Egg

### For the Topping:

1 Cup favorite Lemon Curd  
Raspberries for Garnish  
Powdered Sugar (optional garnish)

## INSTRUCTIONS

1. In a bowl, with a wire whisk, mix the following: Cheese, zest, juice, water, egg and mix. Set aside to rest for 5 minutes.
2. On a buttered griddle or skillet, pour approximately 3 teaspoons of batter onto pan. Wait for air bubbles to appear and gently flip over.
3. When stacking the pancakes put 2 teaspoons (or more to your liking) of lemon curd between the pancakes. Top with berries and a sprinkle of powdered sugar.
4. Serve at room temperature.

Makes approximately 8-10 four-inch pancakes.