



Ingredients

- ☐ Ricotta or Farmer's cheese - 500 grams (18 oz)
- ☐ Sugar - 50 grams (2 oz)
- ☐ vanilla, optional - 5 grams
- ☐ Salt - 0.5 teaspoon
- ☐ Egg - 1
- ☐ Flour - 55 grams (2 oz)
- ☐ Clarified butter for frying - 40 grams (1.5 oz)

1 Step by step: Cheese Pancakes

(<https://videoculinary.com/recipe/easy-pancakes/>) (<https://videoculinary.com/recipe/whole-milk-ricotta-cheese/>) (<https://videoculinary.com/recipe/quick-easy-farmers-cheese/>) (<https://videoculinary.com/recipe/grand-lime-chocolate-frosting/>)

- ☐ Step1
Place 500 grams (18 oz) of homemade Ricotta (<https://videoculinary.com/recipe/whole-milk-ricotta-cheese/>) or Farmer's cheese (<https://videoculinary.com/recipe/quick-easy-farmers-cheese/>). Crumble with a fork. Add one egg, 50 grams (2 oz) of sugar, 0.5 teaspoon of salt, mix. If you'd like, add a teaspoon of vanilla extract or vanilla sugar. Add 55 grams (2 oz) of flour, and mix.
- ☐ Step2
Sprinkle flour on your working surface and hands. Shape 12 pancakes of 1.5 cm thickness.
- ☐ Step3
Heat about 40 grams of clarified butter into a thick bottomed pan.

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plate lined with paper towels to soak up the extra oil.



Step5

Transfer to a serving plate, and serve with homemade apple (<https://videoculinary.com/recipe/apple-jam/>) or strawberry jam (<https://videoculinary.com/recipe/strawberry-preserve/>). Visit videoculinary.com (<https://videoculinary.com/>) to find buttermilk pancakes recipe (<https://videoculinary.com/recipe/easy-pancakes/>)!



(<https://videoculinary.com/recipe/easy-pancakes/>) (<https://videoculinary.com/recipe/strawberry-preserve/>) (<https://videoculinary.com/recipe/apple-jam/>) (<https://videoculinary.com/>)

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