

Raspberry and ricotta hotcakes

This serves four people with two hotcakes each. I serve it with fresh berries and slices of home bottled apricots and maple syrup.

Flour	1 cup
Eggs	4
Baking powder	2 teaspoons
Ricotta	200gms
Sugar - castor	2 tablespoons
Milk	½ cup
Raspberries frozen	200gms
Maple syrup	To taste
Icing sugar	To taste

Preheat oven to 180C

Separate eggs, whisk whites to stiff peak and set aside.

In bowl roughly mix egg yolks and all other ingredients except the raspberries - DO NOT OVER WORK the mixture or they will not rise. Folding in the egg whites will finish the mixing do not be alarmed. Fold in half the egg whites gently, then fold in the remaining amount. Now fold in the frozen raspberries.

Cook in a pan in butter then gently transfer to the oven to continue to cook through (approx 5 minutes on 180) place on a plate and serve with more fresh raspberries, strawberries, blueberries, maple syrup and seasonal fruits. Dust with icing sugar and serve.