

Lemon Ricotta Pancakes

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| 3 cups pancake batter, like Aunt Jemima frozen batter, thawed, or homemade (see below) | Zest of 2 lemons | $\frac{2}{3}$ cup whole-milk ricotta | Peanut oil, for the griddle |
| | | | Butter, for the griddle |
| | | | Grade B maple syrup |

1. Stir the batter and lemon zest together. Gently fold in the ricotta.
2. Clean a griddle or heavy-bottomed skillet by running an oily cloth over it. If the cloth snags, scrape to remove, then wipe down the griddle with peanut oil. Set the griddle over moderate heat. (It's hot enough when a drop of water bounces off the surface.) Pour a thin layer of peanut oil over the griddle. Just before you drop the batter, run cold butter across the area where you are going to cook. When it bubbles, drop the batter in 4-inch circles and immediately raise the heat to medium-high, adjusting the heat so as not to burn the ricotta, until bubbles appear, 1 to 3 minutes. Using a thin metal spatula, quickly flip and gently make them uniform in thickness. Cook until the second side is golden. If you choose, serve with warm maple syrup. *Makes about 12.*

Mac 'n' Cheese Pancakes

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| Peanut oil, for the griddle | Butter, for the griddle and serving | homemade (see below) |
| 3 cups pancake batter, like Aunt Jemima frozen batter, thawed, or | | 1 heaping cup cooked elbow macaroni, tossed with olive oil and warmed |
| | | $1\frac{1}{4}$ cups shredded cheddar |
| | | Grade B maple syrup |

Clean the griddle by running an oily cloth over it. If the cloth snags, scrape to remove, then wipe down the griddle with peanut oil. Set the griddle over moderate heat. Pour a thin layer of peanut oil over the griddle. Just before you drop the batter, run cold butter across the area where you are going to cook. When it bubbles, drop the batter in 4-inch circles and immediately raise the heat to medium-high. Cook, adjusting the heat as needed, until bubbles appear, 1 to 3 minutes. Sprinkle 1 tablespoon of warm maple syrup on each pancake, then 1 tablespoon of cheddar. Using a thin metal spatula, quickly turn the pancakes and gently tap to make them uniform in thickness. Cook until golden, about 2 minutes. Serve, macaroni and cheese with butter and warm maple syrup. *Makes about 12. Recipes adapted from "Eat Me," by Kenny Shopsin and Carolynn Carreño.*

Pancake Batter

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|----------------------|--------------------------------|--------------|--------------------------|------------------------------------|--|-----------------|
| 7 tablespoons butter | $1\frac{1}{2}$ cups whole milk | 3 large eggs | $\frac{1}{4}$ cups flour | 1 tablespoon plus 1 teaspoon sugar | 1 tablespoon plus $2\frac{1}{2}$ teaspoons baking powder | 1 teaspoon salt |
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1. In a saucepan over medium-low heat, heat the butter and milk until the butter melts. Set aside until lukewarm. Beat the eggs in a medium bowl. Slowly pour $\frac{1}{2}$ cup of the warm milk mixture into the eggs while stirring. Stir in the remaining milk mixture.
2. In a large bowl, whisk together the flour, sugar, baking powder, and salt. Pour the egg mixture into the flour mixture, a little at a time, stirring slowly, just until the dry ingredients are moistened. The batter should be lumpy and will start to bubble. *Makes about 30 pancakes.* Adapted from "The Breakfast Book," by Marion Cunningham. A recipe for pumpkin pancakes is at nytimes.com/magazine. ■