Lemon Ricotta Pancakes

- 3 cups pancake batter, like Aunt Jemima frozen batter, thawed, or homemade (see below)
- Zest of 2 lemons
- ⅔ cup whole-milk ricot
- Peanut oil, for the gri
- Butter, for the griddl
- Grade B maple syrup

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

Mac 'n' Cheese Pancakes

- Peanut oil, for the griddle
- Butter, for the griddle and serving
- 3 cups pancake batter, like Aunt Jemima frozen batter, thawed, or homemade (see belov
- 1 heaping cup cooked elbow macaroni, toss olive oil and warmed
- 1¼ cups shredded chedd
- Grade B maple syrup.

Clean the griddle by running an oily cloth over it. If the cloth sna to remove, then wipe down the griddle with peanut oil. Set the gr moderate heat. Pour a thin layer of peanut oil over the griddle. Jus you drop the batter, run cold butter across the area where you ar cook. When it bubbles, drop the batter in 4-inch circles and imme raise the heat to medium-high. Cook, adjusting the heat as nee bubbles appear, 1 to 3 minutes. Sprinkle 1 tablespoon of warm ma on each pancake, then 1 tablespoon of cheddar. Using a thin meta quickly turn the pancakes and gently tap to make them uniforn thickness. Cook until golden, about 2 minutes. Serve, macaroni with butter and warm maple syrup. *Makes about 12. Recipes adap "Eat Me," by Kenny Shopsin and Carolynn Carreño.*

Pancake Batter

- 7 tablespoons butter
- 1⅓ cups whole milk
- 3 large eggs
- 1¾ cups flour
- 1 tablespoon plus 1 teaspoon sugar
- 1 tablespoon plus 2½ teaspoons baking pow
- 1 teaspoon salt.

1. In a saucepan over medium-low heat, heat the butter and milk the butter melts. Set aside until lukewarm. Beat the eggs in a medium bowl. Slowly pour ½ cup of the warm milk mixture i eggs while stirring. Stir in the remaining milk mixture.
2. In a large bowl, whisk together the flour, sugar, baking powd salt. Pour the egg mixture into the flour mixture, a little at a ti stirring slowly, just until the dry ingredients are moistened. batter should be lumpy and will start to bubble. *Makes about 3 Adapted from "The Breakfast Book," by Marion Cunningham. A recipe for pumpkin pancakes is at* **nytimes.com/magazine.** ■