What's the best thing to put maple syrup on?

Pancakes!

Ricotta Pancakes

6 Eggs, lightly beaten
1-16 oz carton Ricotta Cheese or Cottage Cheese
2 tablespoons Honey
2 tablespoons Butter, melted
2 teaspoons Vanilla
1 - 1/2 cup Flour
1 teaspoon Baking Powder
1 teaspoon Baking Soda
1/2 teaspoon Salt

In a large bowl mix eggs, ricotta cheese, honey, butter & vanilla.
Then add flour, baking powder, baking soda & salt.
Stir until combined. Do not over stir. Batter should be slightly lumpy.

Pour about 1/4 cup batter onto a hot, lightly greased griddle or heavy skillet. Cook over medium heat. Flip when the top is bubbly. Cook until golden brown on both sides.

Top with MAPLE SYRUP, butter, honey or fruit!

Delicious, thick pancakes!

TLT’s Office Manager, Cathy Holcomb, and her family greatly enjoy this pancake recipe. No more thin, flat pancakes for them!

Recipe can easily be halved or doubled.