

## **Lemon Ricotta Pancakes with Grilled Fruit and Candied Bacon**

### **Pancake Ingredients**

- 2 Cup Buttermilk Pancake Mix
- 1 1/3 Cup water
- 1 Tablespoon Lemon Zest
- 1/2 Cup Ricotta Cheese

Heat pancake griddle to 375°F (medium heat). Lightly grease griddle.

MEASURE mix by lightly spooning it into measuring cup and leveling it off.

WHISK pancake mix, water, Lemon Zest, and ricotta.

Do not over-mix. Let batter stand 2 minutes.

POUR slightly less than 1/4 cup batter per pancake onto griddle.

COOK 1-1 1/2 minutes per side. For light and fluffy pancakes, FLIP only once, when tops bubble and bottoms are golden brown.



### **Candied Bacon**

- 1lb Bacon slices
- 1/2 cup brown sugar
- 1 tablespoon smoked paprika

Preheat oven to 400 degrees

Lay bacon on foil lined baking sheet with walls. Coat bacon in sugar and paprika.

Cook Bacon in oven for 30 minutes or until liking.

Remove from oven and let cool. Dice into large pieces for topping

### **Grilled Fruit**

- 3-4 plums or nectarines (or both)

Heat grill or griddle to high

Cut each fruit in half and core.

place directly on grill face down.

grill until nice char marks and slightly softer.

remove, cool slightly and dice