



Blueberry Pancake Dippers

Everyone loves to dip! These fun pancakes are great for a brunch, a breakfast in bed or a snack on the go!

Yield: 24 Madeleine-sized dippers

Ingredients

- 2 large eggs, separated
- ½ cup ricotta
- ½ cup buttermilk
- 3 TBSP butter, melted
- 1½ tsp lemon or tangerine zest
- 1 tsp lemon or tangerine juice
- ¾ cup plus 1 TBSP [Pamela's Baking & Pancake Mix](#), divided
- 3 TBSP sugar
- ½ cup blueberries, fresh or frozen

Directions

Preheat oven to 400°.

Separate eggs and beat whites to soft peaks. In separate bowl of stand mixer, combine egg yolks, ricotta, buttermilk, melted butter, juice and zest. Add ½ cup plus 1 TBSP Baking & Pancake Mix and sugar. Beat for two minutes on medium speed. Gently fold in egg whites until almost combined.

Gently toss ¼ cup remaining Baking & Pancake Mix with blueberries until coated. (If using fresh blueberries, wash them first so the mix will stick to berries and they won't sink to the bottom and won't turn the batter purple.) Very gently fold berries into batter.

Spray Madeleine pan well and fill each cup about $\frac{2}{3}$ full. (If using muffin pans, fill only $\frac{1}{4}$ to $\frac{1}{3}$ full so that you will have a flat dipper and not a muffin.)

Bake for 10 to 12 minutes until bottoms are golden brown. Dust with powdered sugar. Serve with berry or maple syrup for dipping.

Chef's Note: Whoopie Pie pans work well for making dippers too!

© Pamela's Products, Inc.

Adapted from Everyday Southwest