

Recipe for Lemon-Ricotta Waffles

This recipe makes 3 Belgian-waffle-sized waffles, but they are extremely filling. Therefore, I hereby declare they will feed 6 people.

2 tablespoons butter

2 cups flour

1 tablespoon sugar

1 tablespoon baking powder

1/2 teaspoon salt

1 teaspoon lemon zest (packed), plus additional for garnish

2 eggs, lightly beaten

1-1/4 cups milk (I used skim)

1/3 cup ricotta (I used part-skim)

1/2 teaspoon *each* almond, lemon, and vanilla extract

Warm maple syrup, butter, and blueberries, for serving

Preheat your waffle iron and coat with nonstick cooking spray. Melt the butter and set aside to cool.

In a medium bowl whisk together the flour, sugar, baking powder, salt, and zest. In another medium bowl (or even a 2-cup glass measure), whisk the eggs, milk, ricotta, extracts, and melted butter.

Pour the wet ingredients into the dry and stir to blend. Do not overmix. (Batter will be moderately thick.) Scoop about 1 cup batter in the center of your waffle iron and cook according to standard-wafflemaking procedure.

Serve 2 squares per person (seriously, no more), sprinkled with blueberries, additional lemon zest, butter, and maple syrup.