

Blood Orange Mimosa Pancakes

The following recipe is courtesy of Lauren Schulte. To see more of her bites and meals, visit her Instagram [@TheBiteSizePantry](#).

Ingredients

For the Simple Syrup

- 2 Minneola Oranges
- 4 Blood Oranges
- 1 Pomelo
- 3-4 Clementines
- 1 cup fresh fruit juice
- ½ cup white sugar
- ¼ cup water

For the Ricotta Pancakes

- 1 cup all purpose flour (can also use coconut or almond flour)
- 1 tsp. baking powder
- 1 Tbsp. white sugar
- 1 cup ricotta cheese or 2% cottage cheese
- ¾ cup skim or almond milk
- 2 eggs
- 1 Tbsp. citrus zest
- 1 Tbsp. vanilla extract

Blood Orange Mimosas (Serves 2)

- ½ cup prosecco or champagne
- ¾ cup blood orange juice
- ¼ cup tart cherry juice
- 1 Tbsp. citrus simple syrup
- Club Soda
- Slice of blood orange (for garnish)

Instructions

1. Zest your fresh citrus fruit. This should yield 2 Tbsp. of citrus zest. Set this aside.
2. Segment your fruit reserving 2 whole blood oranges if you're making the blood orange mimosas. (Read through the steps above to segment your fruit.) Make sure to segment over a measuring cup or bowl to collect the fruit juice you'll need for your simple syrup. Set your remaining fruit segments aside.
3. Add the fruit juice to a medium saucepan along with ½ cup of white sugar and ¼ cup of water. Bring this mixture to a low boil and let simmer and thicken for about 8-10 minutes. Add a couple rinds from the fruit to add more flavor, just make sure to remove them at the end. Pour your syrup into a serving dish and set aside. Reserve 1 Tbsp. to add to the mimosas if you're making them.
4. If you have any fruit left that you can slice into ½ inch slices, you can place these slices on a baking sheet sprinkled with 2 Tbsp. of white sugar and broil them on high for 5-7mins. This way you can use them as a garnish or eat them, rind and all.



5. Add all of the dry pancake ingredients into a large mixing bowl and whisk together. In a separate bowl, whisk together the ricotta cheese, milk, eggs, citrus zest and vanilla. Fold the wet mixture into the dry until all is incorporated.
6. Heat a medium-size skillet or griddle on your stovetop and spray with cooking spray. Plop a 1/3 cup of pancake mixture on the hot surface and let cook for 4 minutes. Flip and cook on the other side for another 2 minutes.
7. Once all of your pancakes are cooked, start stacking! Top each stack with a handful of the segmented fruit and a Tbsp. or two of the simple citrus syrup.
8. For the mimosas, add all the ingredients (minus the club soda) to a serving pitcher and gently stir to combine. Top with a splash club soda and garnish with a slice of blood orange.