

Ricotta Fritters with Honey or Fruit

Prep Time: 10 minutes | Cook Time: 15 min | Servings: 4

Ingredients

- 1 cup (250g) ricotta cheese
- 2 large eggs
- 1/4 cup (50g) granulated sugar
- 1/2 teaspoon vanilla extract
- 1/2 cup (60g) all-purpose flour
- 1 teaspoon baking powder
- Pinch of salt
- Zest of 1 lemon (optional)
- Vegetable oil, for frying
- Honey, fresh berries, or sliced fruits, for serving
- Powdered sugar, for dusting (optional)

Instructions:

1. In a mixing bowl, combine ricotta, eggs, sugar, and vanilla extract. Mix until smooth
2. In a separate bowl, whisk together flour, baking powder, salt, and lemon zest (if using)
3. Gradually add the dry ingredients into the ricotta mixture, stirring until just combined
4. Heat about 1/2 inch of vegetable oil in a skillet over medium heat
5. Once the oil is hot, drop heaping tablespoons of batter into the skillet
6. Fry the fritters for 2-3 minutes per side, or until golden brown and cooked through
7. Remove with a slotted spoon and drain on paper towels
8. Serve warm, drizzled with honey or topped with fresh fruit. Dust with powdered sugar if desired

Notes

- Serve warm with love. Great for gatherings or weeknight meals.

Estimated Nutrition (per serving):

Calories: 420 kcal

Protein: 17g



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Fat: 13g

Carbs: 54g



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