

CopyCat IHop Blueberry Cannoli Pancakes

Ingredients

Pancakes:

1 1/4 cups all-purpose flour
1 1/2 teaspoons baking powder
2 1/2 teaspoons sugar
1/2 teaspoon salt
1/2 teaspoon baking soda
1 1/2 cups buttermilk
2 tablespoons vegetable oil
1 egg lightly beaten

Cannoli Topping:

15 ounces whole milk ricotta cheese
3 tablespoons sugar (superfine sugar if available)
1/4 teaspoon vanilla extract
1/2 teaspoon lemon juice

Blueberry Topping:

21 ounces blueberry pie filling

Directions

Pancakes:

Place the flour, baking powder, sugar, salt, and baking soda in a bowl; Whisk them to mix. Add the buttermilk, oil, and egg. With a spoon, mix all ingredients and beat until smooth. If batter seems to be too thick while you're cooking the pancakes, add a little more buttermilk and mix well.

Heat a skillet or a griddle over medium-low heat. Brush with a little oil or spray with nonstick cooking spray. Pour in batter until it spreads to the desired size. Let the batter start to show small bubbles on top before you turn the pancake

over to finish cooking.

Cook the pancakes until golden on both sides.

Cannoli Topping:

In a small bowl combine ricotta, 3 tablespoons sugar, 1/4 teaspoon vanilla, 1/2 teaspoon vanilla. Stir to blend well.

How to Assemble:

Place two pancakes on a plate. Top with blueberry pie filling and then add about 1/4 to 1/3 cup of the cannoli topping.