

## Multigrain Ricotta Pancakes with Buttered Apples

Servings: 8

### INGREDIENTS

- 12 oz Ricotta cheese
- 24 oz Monarch® Multigrain Pancake Mix
- 8 oz 2% milk
- 2 oz butter
- 4 lb Fuji apples, peeled, cored, sliced thin
- 1 T Monarch sugar

### PREPARATION

Melt butter over medium heat. Add apples and sugar, gently cook until apples have softened. Stir carefully as not to break the apples up too much. Keep warm.

In mixing bowl, place the ricotta, pancake mix and 4 oz milk. Slowly add the remaining milk to finish the batter.

Cook pancakes on preheated griddle until golden brown. Top with buttered apples before serving.

