



Cottage Cheese Pancakes

Makes: 2 big pancakes

Prep Time: 5 minutes Cook Time: 10 minutes

Total Time: 15 minutes

Ingredients

- 1/2 cup cottage cheese
- 2 large eggs
- 1/4 cup all-purpose flour
- 1 tsp baking powder
- 1/4 tsp kosher salt
- 1 tbsp unsalted butter
- maple syrup and butter, for serving

Instructions

Preheat oven to 300°F, if you intend to keep pancakes warm while cooking both batches. It's not really necessary since the 2nd pancake will cook in less than 5 minutes, but totally up to you.

In this order, add cottage cheese, eggs, flour, baking powder, and salt to a blender and blend until smooth.

Heat a nonstick pan over medium-high heat for a minute or so. Add the butter until melted. Pour half of the pancake batter into the pan. Cook until bubbles form on top, about 1-2 minutes. Check underneath to ensure it's nice and golden, then flip and finish for 1-2 minutes longer. You can place this pancake in a warm oven if you like while you're cooking the 2nd pancake.

Repeat with the second half of the batter.

Serve with butter and maple syrup, or whatever toppings you like!