



RECIPE

Cottage Cheese Pancakes

PREP: 5 minutes

COOK: 15 minutes

TOTAL: 20 minutes

SERVES: 4

INGREDIENTS

- 1 cup pancake mix
- 2 cups cottage cheese
- 3 eggs
- 3-4 Tbs neutral oil or butter

METHOD

1. Mix pancake mix, cottage cheese, and eggs together in large bowl.
2. Heat a large non-stick skillet over medium heat. Add 1 Tbs oil (allow butter to melt, if using) and drop $\frac{1}{4}$ cup batter into pan. Cook on one side 2-3 min until bubbles form on surface and bottom is golden brown. Flip using large spatula and cook another 3 min. (If your skillet is large enough, you can cook 2-3 pancakes at once.)
3. Remove from pan and cover with a clean cloth or towel to keep warm.

NOTES

- Make fruit syrups for topping the pancakes by heating jams or jellies with a few tablespoons of water over low heat. Strawberry or other berry jellies work particularly well. If the result is too sweet, add a teaspoon of lemon juice or vinegar.
- Warmed canned peaches are also very good on top of these.