

Cottage Cheese Pancakes (breakfast)

Prep: 10 mins. Cook: 15 mins. Serves: 6

Ingredients

1 c. all- purpose flour
1 c. all- purpose flour
1 tsp. baking powder
1/2 tsp. baking soda
1/2 tsp. sea salt
1 c. cottage cheese, 2% or full fat
3/4 c. milk
2 eggs
2 tsp. vanilla extract, can also use almond extract
2 T. honey, or agave
canola oil or butter, for cooking



Instructions

1. In a large bowl, mix flour, baking powder, baking soda and salt.
 2. Blend the cottage cheese, milk, eggs, vanilla and honey in a blender until smooth. Make a small well in the center of the dry ingredients and pour in the blended cottage cheese mixture. Stir with a spatula until well combined. Some small lumps are fine. Let the batter rest for 15 minutes.
 3. While batter is resting, heat up your griddle or nonstick pan with a table spoon of oil or butter. Use a 1/4 measuring cup and pour the batter onto the hot pan over a medium heat. Cook for minutes until the edges are set and bubbles start to form on the pancakes. Flip the pancakes and cook the other side until golden brown. Re-grease the pan in between cooking the remaining pancakes.
- Serve with your favorite topping.
-