



COTTAGE CHEESE PANCAKES

MAKES 10 PANCAKES, SERVE WITH FRESH FRUIT COMPOTE AND SYRUP OR YOGURT

Ingredients

- 3 EGGS
- 1 CUP COTTAGE CHEESE
- 1 TEASPOON VANILLA EXTRACT
- 2 TABLESPOONS HONEY
- 1/2 CUP FLOUR
- 1 TEASPOON BAKING POWDER
- 1/4 TEASPOON SALT
- BUTTER OIL (OR OIL SPRAY)

Method

PLACE THE FIRST 4 INGREDIENTS IN A BOWL AND WHISK. IN A SEPARATE BOWL WHISK THE DRY INGREDIENTS.

POUR THE DRY MIXTURE INTO THE WET MIXTURE AND STIR UNTIL JUST COMBINED.

HEAT A LARGE SAUTÉ PAN OR GRIDDLE OVER MEDIUM HEAT, LIGHTLY COAT WITH OIL OR BUTTER AND POUR ABOUT 1 TBSP OF THE MIXTURE ONTO THE GRIDDLE FOR EACH PANCAKE.

COOK FOR 2 MINUTES ON EACH SIDE OR UNTIL PANCAKES ARE SET AND GOLDEN.

