



Cottage Cheese Pancakes

Makes 24 pancakes - 3 inches in diameter

Ingredients

- 3 eggs
- 3 Tbsp granulated sugar
- 3 Tbsp Greek yogurt (I use 2%)
- ½ cup white whole wheat flour (King Arthur)
- 1 cup 2% cottage cheese
- ¼ tsp pure vanilla extract

Instructions

Whisk eggs with sugar and then stir in the yogurt. Add flour until incorporated, then stir in cottage cheese. Add the vanilla and stir all ingredients until barely combined.

Prepare your pancakes as you usually would. I used a bit of oil in my large frying pan and some people may add a dab of butter to the hot pan before frying. For me, it's rich enough with the cottage cheese alone.

Leftover pancakes can be briefly reheated, covered with foil. I know these will be fabulous next spring with fresh blueberries, strawberries or raspberries.