



# Cottage Cheese Pancakes

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Recipe Source: [www.marthastewart.com](http://www.marthastewart.com)

Serves 4

## Ingredients:

$\frac{3}{4}$  cup white whole wheat flour  
1  $\frac{1}{2}$  tsp sugar  
 $\frac{3}{4}$  tsp baking powder  
 $\frac{1}{4}$  tsp baking soda  
 $\frac{3}{4}$  cup low-fat cottage cheese  
 $\frac{2}{3}$  cup low-fat milk  
1 egg  
 $\frac{1}{2}$  tsp vanilla extract

## Steps:

- In a large bowl, stir together flour, sugar, baking powder, and baking soda. Set aside.
- In a medium bowl, whisk together cottage cheese, milk, egg, and vanilla. Add the wet ingredients to the flour mixture, stirring gently just to combine.
- Heat a large non-stick skillet over medium heat. Working in batches, drop  $\frac{1}{4}$  cupfuls of batter into pan (2-3 at a time).
- Cook until bottoms are set and just golden and the tops have small bubbles, about 1 minute. Turn pancakes and cook until just firm in the center 1-3 minutes more. Repeat using remaining batter.

*Tips from the Test Kitchen: This recipe makes a very light pancake, but with a slightly wetter texture than a usual pancake. Pancakes are delicious topped with fresh fruit, such as blueberries, strawberries, sliced peaches, or diced apple. If not serving at once, keep pancakes warm on a cookie sheet in a 175° oven.*