



FLUFFY COTTAGE CHEESE PANCAKES



Serves: 4

Prep Time: 15 minutes

Ingredients

- 1 cup self-rising flour
- 2 tablespoons sugar
- 4 eggs
- 1 cup low-fat cottage cheese
- 1/2 cup low-fat (2%) milk
- 2 tablespoons canola oil
- Canola spray oil

Directions

1. In a large bowl, stir together flour, baking soda, salt and sugar. In a separate bowl, whisk together eggs, cottage cheese, milk and oil. Add flour mixture to egg mixture and whisk until just blended.
2. Lightly coat a large skillet or griddle with spray oil then heat over medium heat. Working in batches, form each pancake by spooning about 1/4 cup of the batter onto the skillet.
3. Cook, flipping pancakes once, until golden brown on both sides and cooked through, about 5 minutes total. Transfer to plates and serve.