

Fluffy Cottage Cheese Pancakes

Serves 4

- 130 g all-purpose flour
- ½ tsp baking soda
- ¼ tsp salt
- 2 T sugar
- 4 eggs
- 225 g cottage cheese (rough curds)
- 120 ml milk
- 2 T canola oil



1. In large bowl, stir together **flour, baking soda, salt** and **sugar**
2. In a separate bowl, whisk together **eggs, cottage cheese, milk** and **oil**
3. Add flour mixture to egg mixture and whisk until just blended
4. Lightly coat large skillet or griddle with spray oil and then heat over medium heat.
5. Working in batches, for each pancake by spooning about ¼ **C** batter onto skillet. Cook, flipping pancakes once, until golden brown on both sides and cooked through, **about 5 minutes total**.