FLEURISH / DOCTOR'S KITCHEN

Cottage cheese pancakes

a stack with fresh berries

Small golden pancakes with a tumble of bright berries.



Serves 2 **Prep 5 min** **Cook 15 min** **About 20 min**

INGREDIENTS

- ☐ 1 cup cottage cheese (8 oz)
- ☐ 3 large eggs
- ☐ 1/2 cup all-purpose flour
- ☐ 1 tsp baking powder
- ☐ 1/2 tsp ground cinnamon
- ☐ 1/8 tsp salt
- ☐ 1 to 2 tsp neutral oil or a light film of cooking spray
- ☐ 1 1/2 cups mixed fresh berries

LET'S COOK

☐ **1. Blend**

Rinse and drain berries; slice strawberries. Blend cottage cheese, eggs, flour, baking powder, cinnamon and salt for 30 to 45 seconds, until smooth. Rest batter 5 minutes.

☐ **2. Warm the pan**

Heat a nonstick skillet over medium-low with 1 tsp oil for about 2 minutes.

☐ **3. Cook small pancakes**

Use a scant 1/4 cup batter per pancake; cook three or four at a time. Cook 2 to 3 minutes, until edges look dry and the underside is golden. Flip gently; cook 1 to 2 minutes more, until the center springs back.

☐ **4. Repeat & serve**

Lower heat if they brown before cooking through. Add remaining oil as needed; repeat to make about 10 pancakes. Serve about five per person, with 3/4 cup berries each.

Keep leftover pancakes covered in the fridge up to 3 days; reheat until hot. Thawed frozen berries also work.