Cottage Cheese Pancakes

Recipe Source: www.marthastewart.com
Serves 4

Ingredients:
- ¾ cup white whole wheat flour
- 1 ½ tsp sugar
- ¾ tsp baking powder
- ¼ tsp baking soda
- ¾ cup low-fat cottage cheese
- 2/3 cup low-fat milk
- 1 egg
- ½ 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 ¼ 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.