



# Cottage Cheese Pancakes

## with Maple and Cinnamon Butter

*Recipe from USDairy.com*

### Ingredients:

For Cottage Cheese Pancakes

- 2/3 cup all purpose flour
- 1 teaspoon baking powder
- 1/4 teaspoon salt
- 4 large egg, separated, room temperature
- 1 1/4 cups cottage cheese or ricotta cheese (fat level of choice)
- 2/3 cup milk, fat level of choice
- 1/2 teaspoon vanilla extract
- Blueberries or any other fresh fruit

For Cinnamon Maple Butter

- 1/2 cup butter, or 1 stick, room temperature
- 1 tablespoon maple syrup
- 1/2 teaspoon cinnamon

### Directions:

For Cottage Cheese Pancakes

Whisk flour, baking powder and salt in a small bowl. Beat egg whites in a large mixer bowl until stiff (not dry). Thoroughly whisk egg yolks, cottage cheese, milk and vanilla in a large bowl until well blended. This mixture will not be smooth. Add dry ingredients; gently whisk together just until blended. Fold in beaten egg whites. Heat a lightly greased large nonstick skillet or griddle over medium heat until hot. Cook in batches, spooning 1/4 cup batter into skillet for each pancake. When a few bubbles form, the top starts to dry around the edges and the bottom side is golden brown, turn pancakes. Cook until second side is golden brown. Serve the cottage cheese pancakes with Cinnamon Maple Butter and fresh fruit.

For Cinnamon Maple Butter

Whip butter, maple syrup and cinnamon in a small bowl until blended.



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