

Fluffy Cottage Cheese Pancakes with Berry Topping

Indulge in these light and fluffy cottage cheese pancakes, topped with a vibrant mix of fresh berries. Perfect for a delicious breakfast or a sweet snack!


20 min

Total time

easy

Difficulty

350

kcal / serving

Ingredients

- 1/2 cup cottage cheese
- 1/4 cup all-purpose flour
- 1 large egg
- 1 tablespoon sugar
- 1/2 teaspoon baking powder
- 1/4 teaspoon salt
- 1/4 teaspoon vanilla extract
- 1/2 cup mixed berries (strawberries, blueberries, raspberries)
- Maple syrup (optional, for serving)

Steps

- 1 In a bowl, mix together the cottage cheese, egg, sugar, and vanilla extract until well combined.
- 2 In a separate bowl, whisk together the flour, baking powder, and salt.
- 3 Gradually add the dry ingredients to the wet mixture, stirring until just combined.
- 4 Heat a non-stick skillet over medium heat and lightly grease it.
- 5 Pour a small ladle of batter onto the skillet for each pancake. Cook until bubbles form on the surface, about 2-3 minutes.
- 6 Flip and cook for another 2-3 minutes until golden brown.
- 7 Remove from the skillet and keep warm. Repeat with the remaining batter.
- 8 Serve the pancakes topped with fresh mixed berries and a drizzle of maple syrup if desired.