

## Fluffy Cottage Cheese Pancakes Recipe: A Delightful High-Protein Breakfast

Fluffy Cottage Cheese Pancakes Recipe: A Delightful Breakfast Favorite



**TIME**  
**2 to 3 min**

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**ChefManiac**

### INGREDIENTS

1 cup cottage cheese  
3 large eggs  
1/2 cup all-purpose flour  
1 teaspoon baking powder  
1 tablespoon sugar or honey  
1/2 teaspoon vanilla extract  
Pinch of salt  
Butter or oil, for cooking  
Optional Toppings:  
Maple syrup  
Fresh berries  
Sliced bananas  
Powdered sugar  
Greek yogurt  
Chopped nuts

### DIRECTIONS

1. Mix the wet ingredients. In a medium bowl, whisk together the cottage cheese, eggs, and vanilla extract until combined.
2. Add the dry ingredients. Stir in the flour, baking powder, sugar, and salt until a batter forms. Do not overmix.
3. Heat the pan. Place a nonstick skillet or griddle over medium heat and add a little butter or oil.
4. Cook the pancakes. Scoop small rounds of batter into the skillet. Cook for 2 to 3 minutes, until bubbles begin to form and the edges look set.
5. Flip and finish. Turn the pancakes and cook for another 1 to 2 minutes, until golden and cooked through.
6. Serve warm. Stack the pancakes and top with your favorite toppings while they are still warm.

### SWAPS & NOTES

**Flour:** All-purpose flour works great, but you can also try oat flour for a slightly heartier texture.

**Sweetener:** Sugar adds a classic pancake flavor, though honey or maple syrup can work too.

**Texture:** Blend the batter for a smoother pancake, or leave it slightly textured if you do not mind the cottage cheese curds.

**Extra flavor:** A little cinnamon or lemon zest can brighten the batter nicely.

### TIPS FOR SUCCESS

One of the best things you can do for this recipe is keep the pancakes on the smaller side.

Because the batter is soft and rich, smaller pancakes are easier to flip and cook more evenly.

A medium heat also makes a big difference.

Too hot, and the outsides brown before the centers are done.

**More recipes: [ChefManiac.com](https://chefmaniac.com)**

Original recipe: <https://chefmaniac.com/fluffy-cottage-cheese-pancakes-recipe-a-delightful-high-protein-breakfast/>