

The Viral Cottage Cheese Pancakes Everyone's Talking About (They're SO Good)

There are several reasons why this cottage cheese pancake recipe stands out from the rest:



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10 min

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INGREDIENTS

- 1 cup cottage cheese
- 2 large eggs
- 1/2 cup rolled oats
- 1 teaspoon baking powder
- 1/2 teaspoon vanilla extract (optional)
- Pinch of salt
- Butter or oil for cooking

DIRECTIONS

1. **Blend the : Ingredients:** In a blender, combine the cottage cheese, eggs, rolled oats, baking powder, vanilla extract, and salt. Blend until smooth. This step is crucial for achieving a fluffy texture, so don't skip it!
2. **Preheat the : Pan:** Heat a non-stick skillet or griddle over medium heat. Add a small amount of butter or oil to prevent sticking. I recommend using a non-stick spray for easy cleanup.
3. **Cook the : Pancakes:** Pour about 1/4 cup of the batter onto the skillet for each pancake. Cook for 2-3 minutes on one side until bubbles form on the surface, then flip and cook for another 2-3 minutes until golden brown.
4. **Serve : Warm:** Once cooked, transfer the pancakes to a plate and keep them warm in the oven while you finish cooking the rest. Serve with your favorite toppings!

TIPS FOR SUCCESS

Add Flavor: Consider adding cinnamon or nutmeg to the batter for an extra flavor boost.

A tablespoon of cocoa powder can also create delicious chocolate pancakes!

Mix in Fruits: Blueberries, bananas, or chocolate chips can be folded into the batter for added sweetness and texture.

Make Ahead: You can prepare the batter the night before and store it in the fridge.

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

Original recipe: <https://chefmaniac.com/the-viral-cottage-cheese-pancakes-everyones-talking-about-theyre-so-good/>