

## The Viral Cottage Cheese Pancake Everyone's Eating for Breakfast

This cottage cheese pancake recipe stands out for several reasons:



**TIME**  
**5 min**

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**ChefManiac**

### INGREDIENTS

- 1 cup cottage cheese
- 2 large eggs
- 1/2 cup rolled oats
- 1/2 teaspoon baking powder
- 1/4 teaspoon salt
- 1 teaspoon vanilla extract (optional)

### DIRECTIONS

- 1.** Blend the : Ingredients: In a blender or food processor, combine the cottage cheese, eggs, rolled oats, baking powder, salt, and vanilla extract. Blend until the mixture is smooth and well combined. This step is crucial for achieving a fluffy texture.
- 2.** Preheat the : Pan: Heat a non-stick skillet or griddle over medium heat. You can add a small amount of butter or oil to prevent sticking, but a good non-stick surface should suffice.
- 3.** Cook the : Pancakes: Pour about 1/4 cup of the batter onto the skillet for each pancake. Cook for 2-3 minutes or until bubbles form on the surface. Flip and cook for an additional 2-3 minutes until golden brown.
- 4.** Serve : Warm: Once cooked, transfer the pancakes to a plate and serve warm with your favorite toppings.

### TIPS FOR SUCCESS

**Experiment with Flavors:** Try adding a pinch of cinnamon or nutmeg for a warm spice flavor.

You can also mix in some chocolate chips or blueberries for a sweet twist.

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

Just give it a quick stir before cooking in the morning.

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

Original recipe: <https://chefmaniac.com/the-viral-cottage-cheese-pancake-everyones/>