

Cottage Cheese Pancakes

Servings: 8

Source: Betty Weinzirl Via Osterizer Blender Cook Book Printed 2 / 69

Ingredients

- ½ cup Sifted Flour
- ½ teaspoon Baking Soda
- ½ teaspoon Salt
- 2 Eggs
- ⅓ cup Cottage Cheese
- ¾ cups Sour Cream

Method

Put all ingredients into blender and process at “mix” until well blended. Let stand 10 minutes.

Bake on a buttered moderately hot griddle until brown. Turn only once.

8-10 cakes.

Notes

Betty's note: Make small cakes, rather than larger amounts of batter.