



COTTAGE CHEESE PANCAKES SERVED WITH AMARETTO INFUSED RASPBERRY PRESERVES

- 1 cup all-purpose flour
- ½ tsp. baking soda
- ¼ tsp. fine sea salt
- 2 Tbsp. sugar
- 4 eggs
- 1 cup low-fat cottage cheese
- ½ cup low-fat (1%) milk
- 2 Tbsp. canola oil
- Canola spray oil

In a large bowl, stir together flour, baking soda, salt and sugar. In a separate bowl, whisk together eggs, cottage cheese, milk and oil. Add flour mixture to egg mixture and whisk until just blended.

Lightly coat a large skillet or griddle with spray oil, then heat over medium heat. Working in batches, form each pancake by spooning about ¼ cup of the batter onto the skillet. Cook, flipping pancakes once, until golden brown on both sides and cooked through (about 5 minutes total). Transfer to plates and serve.