

Cottage Cakes

From the kitchen of Lois

Ingredients:

- 1 stick of butter, melted then cooled
 - You may need a little extra for the skillet
- 5 eggs, beaten
- 2 - 2 ½ cups of small curd cottage cheese
- ½ cup of flour (gluten free works great)
- Optional toppings: Syrup or honey, fruit, nuts, whipped cream

Directions:

1. Beat together butter, eggs and cottage cheese. Beat in the flour until well combined (will be lumpy due to the cottage cheese).
2. Heat a skillet over medium-high heat (Add extra butter if needed)
3. When the skillet is hot, spoon pancake sized mixture into the pan and cook until the bottom is golden brown. Flip carefully and continue to cook until golden brown.
4. Serve immediately with your favorite toppings.

NOTE: You can add more eggs, but your batter will be a little thinner and harder to turn. You can add more flour, and it will be a little thicker. If you only have large curd cottage cheese, consider blending it before using. Or blend the small stuff for a totally smooth texture.