



SECOND HARVEST  
of SILICON VALLEY

# Oatmeal Cottage Cheese Pancakes

## Ingredients

1/2 cup cottage cheese  
1/2 cup rolled oats  
2 eggs  
1/2 tsp baking powder  
1/2 Tbsp oil  
1 tsp sugar  
zest of 1 lemon

## Directions

1. Combine all ingredients into the blender and blend until smooth.
2. Heat a medium sized pan. Coat with 1/2 teaspoon of cooking oil.
3. Over medium heat, pour 1/4 cup of batter per pancake.
4. Cook for 2-3 minutes or until golden brown on the bottom. Flip and cook for another 2 minutes.
5. Serve with toppings of choice. Try yogurt, jam, peanut butter, fresh or canned fruit.

**Servings:** 1-2

**Prep time:** 5 minutes

**Cook time:** 10 minutes

**Total time:** 15 minutes

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