

Cottage Cheese Chive Pancakes

- 8 oz [smooth cottage cheese](#) (0.8% fat used here)
- 6 - 8 T [chives](#), minced
- 1 large egg
- 1/4 c milk
- 1 T [avocado oil](#) or your preferred vegetable oil
- 1/4 c flour
- 1/2 t baking powder.
- kosher salt and freshly ground black pepper
- 2 t butter

Place the cottage cheese in a large bowl and add the chives, egg, milk and oil, mixing until evenly blended.

Sprinkle on the flour a little at a time, mixing it in, then add the baking powder and a little salt and pepper and mix that in.

Use a good non-stick pan, over medium-high heat, and wipe the base with a dot of butter between each batch.

Drop batter, in small scoops, into the heated pan, then using the back of a spoon, spread each pancake out gently to make small, flat pancakes.

Brown both sides, 3 - 4 minutes per side. If you flip them too soon, before the bottom has browned and slightly crusted, they might fall apart. Just fix the shape and let the bottom brown properly. Serve hot off the pan, or reheat on a baking sheet before serving.

Serve plain or with maple syrup. Melt in your mouth delicious! Makes 16 small pancakes. Serves 4 - 6.

FYI you can also cook the pancakes in the oven on a parchment covered baking pan at 350F for 8 minutes on one side and 5 minutes on the flip side.

And, FYI, If you find the **Cottage Cheese Chive Pancake** too melty in the middle, reheating them in the oven makes them just right.

Jittery Cook