

Chef QUICKLY

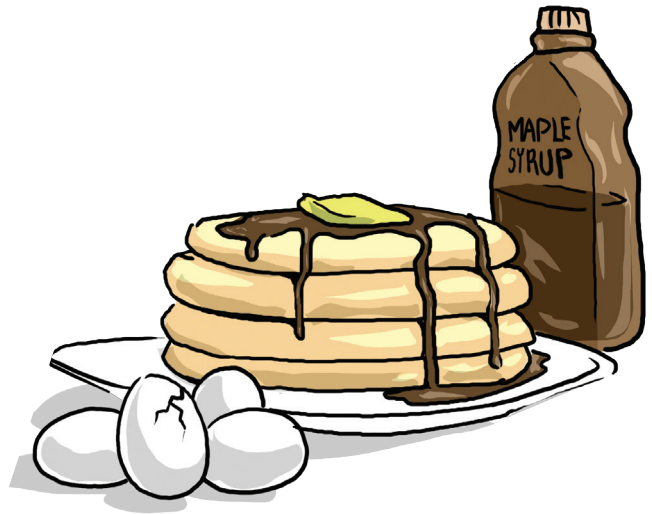
Gold Medal Winner | QUICKLY The Magic Spatula



MOMMY'S SILVER DOLLAR PANCAKES

Ingredients:

1 cup sour cream
1 cup cottage cheese
1 tablespoon maple syrup
½ teaspoon pure vanilla extract
4 large eggs, separated
1 tablespoon sugar
¾ cup flour
unsalted butter, for greasing the griddle



Preparation:

Combine sour cream, cottage cheese, maple syrup, vanilla extract, and egg yolks.

Beat thoroughly.

Slowly add flour to batter and continue to stir.

Add sugar to egg whites and beat until stiff. Fold into batter.

Lightly butter the griddle.

Ladle 2 tablespoons of the batter for each silver dollar pancake.

Cook until the bottom side is nicely browned.

Turn pancake over and cook on the other side until browned.

Continue ladling the batter and cooking the pancakes until all the batter is used.
Stir the batter from the bottom as the bottom is used to maintain the consistency.

If desired, add fruit to the batter such as blueberries, strawberries, raspberries.

Serve then “quickly” with warmed maple syrup!

Serves 4 - 6