



### **Cottage Cakes**

*Riff on pancakes with pockets of melted soft cheese within.*

- 1 cup all-purpose flour
- 2 Tablespoons pure cane sugar
- 1 teaspoon baking powder
- 1/4 teaspoon baking soda
- 1/4 teaspoon fine sea salt
- 1 cup buttermilk
- 1 large egg
- 1/2 teaspoon vanilla extract
- 1/2 cup cottage cheese
- Cooking spray
- Butter, jam, or maple syrup for serving

- In a bowl, combine flour, sugar, baking powder, baking soda, and salt; mix well.
- In a separate bowl, combine the buttermilk, egg, and vanilla. Mix well with a fork to scramble the egg. Add cottage cheese to the liquids and stir to combine.
- Pour half of the flour mixture into the buttermilk/cottage cheese mixture and mix gently with a rubber spatula. Add the remaining flour mixture and stir until there are no dry lumps of flour, taking care not to overmix. Let the mixture rest for a few minutes to hydrate.
- Heat a large nonstick sauté pan over medium heat. Mist the pan with cooking spray. Add ¼ cup batter for each pancake, spacing them apart so they do not touch. Cook until the bottoms are dark golden brown about 3 minutes. Flip and cook until the center of the pancake feels firm, about 3 minutes longer. Remove the pancakes from the pan.
- Repeat the process until all of the batter has been used.
- Serve with butter, jam, or maple syrup. Yield: about 6 cakes

**Recipe from** Chef Gavin Kaysen, p. 129 in his cookbook “At Home”

**About the Recipe:** We found these *Cottage Cakes* to be a delicious riff on classic pancakes, featuring delightful pockets of melted soft cheese within each fluffy cake. Made with buttermilk for tenderness and a generous scoop of cottage cheese for extra protein and those irresistible stretchy cheese pulls, these have become a weekend breakfast favorite in our household too.

Quick to mix and cook, they’re ideal for busy mornings or leisurely brunches. Serve them warm with butter, jam, or maple syrup for a dish that feels both nourishing and fun.