

Pumpkin Oatmeal Pancakes



INGREDIENTS:

½ cup of cottage cheese
¼ cup pumpkin purée
1 tsp baking powder
1 tsp pumpkin pie spice
¼ tsp of cinnamon
Maple syrup, for topping
Butter, for pan

INSTRUCTIONS:

1. Add oats, eggs, cottage cheese, baking powder, pumpkin pie spice, pumpkin purée, and cinnamon into a blender (or bowl with hand mixer) and process until the batter is smooth.
2. Heat the pan and add butter until it is melted, coating the bottom of the pan.
3. Scoop a 1/4 cup of batter and pour it into the hot pan.
4. Cook until both sides of the pancake are solid enough to flip and the center is a cake-like consistency.
5. Place pancakes onto a plate and drizzle with maple syrup.

