



# STS Farms Recipe of the Month

## Cottage Cakes

**Makes:** 12 § **Prep:** 5 minutes § **Bake/Cook:** 10 minutes

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### *Ingredients:*

6   6	Large Eggs
1 cup   250 mL	Creamed cottage Cheese
½ cup   125 mL	All-purpose Flour
2 tbsp.   30 mL	Cooking Oil
2 tbsp.   30 mL	Milk
2 tbsp.   30 mL	Sugar
1 tsp.   5 mL	Vanilla

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### *Directions:*

1. Put all 7 ingredients into blender. Process until smooth
2. Heat frying pan. It's warm enough when water droplets dance on the surface.
3. Fry batter on greased pan. When bubbles form and edges appear dry, turn to brown other side. No need to grease pan between batches.

Cottage blueberry cakes: Add 1 cup blueberries to batter before cooking

Cottage banana cakes: Add 1 cup diced bananas to batter before cooking