

Egg Nog Pancakes



1 cup all-purpose flour
1 tablespoon sugar
1 teaspoon baking powder
½ teaspoon baking soda
½ teaspoon nutmeg
¼ teaspoon salt
¼ cup Turkey Hill Egg Nog
¼ cup cottage cheese
¾ cup milk
1 large egg
2 tablespoons melted butter, cooled or vegetable oil
Oil for cooking

Preheat griddle.

In a medium bowl stir together the flour, sugar, baking powder, baking soda, nutmeg, and salt. In another bowl mix the egg nog, cottage cheese, milk, egg, and butter. Add to the flour mixture and stir just until blended, but still slightly lumpy.

Pour ¼ cup batter onto a lightly oiled griddle. Cook 3 to 5 minutes, until bubbles appear on the surface. Turn pancakes over with a spatula and cook 2 to 4 minutes longer to brown second side.

Makes 8 (5 inch) pancakes .

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