

sheet pan oatmeal cottage cheese pancakes

MAKES 8-16 servings

RECIPE ADATED FROM: [Living Well Kitchen](#)

COOK TIME: 15-20 minutes

2 to 3 cups rolled oats, dry

2 cups cottage cheese

3-4 tsp vanilla

8 eggs

Fresh orange zest, to taste

Non-stick cooking spray

Optional Add-Ins:

- fresh or frozen blueberries, raspberries or other fruit
- raisins or other dried fruit without added sugar
- dark chocolate chips



BLEND all ingredients in a food processor or blender. If you have a smaller food processor or blender, you may need to do this in two batches.

FOLD in add-ins of choice, if using.

PREHEAT oven to 375°F.

LINE a baking pan with parchment paper and spray with non-stick cooking spray. This recipe perfectly fills a half sheet pan which is approximately 18 by 13 inches. You could also use two smaller pans.

POUR batter into prepared pan.

PLACE pan in oven and cook for 15-20 minutes, rotating pan halfway through. Pancakes are done with a toothpick inserted into the center comes out clean. (These pancakes will not be as dark as ones you cook on a griddle or skillet but the edges will be lightly browned and pulling away from the sides of the pan when done.)

CUT into 16 equal-sized pieces.

STORE in an airtight container in the fridge up to 5 days or in the freezer for later use.

REHEAT in the microwave for 1 minute (flipping halfway through) from the fridge or 2 minutes from the freezer. You can also heat them in a toaster oven to crisp up the outside a bit.

ENJOY 1-2 pancakes for a quick and easy meal.