



Made-with-Love Pancakes

Cook up something sweet for your sweetie with these gorgeously delicious – and surprisingly wholesome – pancakes. A treat for your taste buds and your heart; indulge in rich cocoa and tart raspberries along with the feel-good benefits of oats and Bison Cottage Cheese.

Servings	Prep Time	Cook Time	Total Time
4	10m	24m	34m

Ingredients

- 1 cup Bison Cottage Cheese
- 1 cup old-fashioned or quick oats
- 1 tsp baking powder
- 1/8 tsp salt
- 3 Tbsp cocoa powder
- 4 eggs
- 2 Tbsp maple syrup
- 1 cup raspberries (fresh or frozen)
- 1/4 cup honey
- 1 Tbsp lemon juice
- 1/2 tsp vanilla extract
- Salt

Instructions

1. To make the sauce, add raspberries, honey, lemon juice, vanilla extract, and a pinch of salt to a microwave-safe bowl. Microwave on high for 2 minutes, stir, and cook for another 2 minutes.
2. Combine oats, cocoa powder, baking powder, and 1/8 tsp salt in a food processor or blender. Mix for about 30 seconds.
3. Add Bison Cottage Cheese, eggs, and maple syrup to the blender. Blend for another 30 seconds. Check that all ingredients are mixed well, and set aside.
4. Preheat skillet over medium heat.
5. Pour 1/4 cup of batter onto skillet. Cook for 2-3 minutes and flip when bubbles appear on top of pancake. Cook second side for another 2-3 minutes. Set cooked pancake off to the side and repeat with remaining batter.
6. Serve and top pancakes with raspberry sauce and butter. Enjoy!

