

ARCH'S FLAPJACKS

$\frac{1}{4}$ cup small-curd cottage cheese

1 large egg

1 cup buttermilk

2 tablespoons vegetable oil
(preferably safflower or canola)

1 $\frac{1}{2}$ cups all-purpose flour

2 teaspoons baking powder

$\frac{1}{2}$ teaspoon baking soda

$\frac{1}{2}$ teaspoon salt

1 tablespoon granulated sugar (optional)

Additional vegetable oil or clarified butter

Butter, maple syrup, and/or fruit preserves

Whirl cottage cheese in blender. In a large bowl, beat together the eggs, buttermilk, and oil. Stir in the cottage cheese and set aside.

Sift together the flour, baking powder, baking soda, salt, and sugar, if using. Add to egg mixture and stir with a large wooden spoon just until combined. If mixture is too thick, add 2 to 3 tablespoons more buttermilk.

Heat a tablespoon of oil or clarified butter on a griddle or in a skillet over medium heat until the oil ripples. For each flapjack, pour in a bit less than $\frac{1}{4}$ cup batter. Cook flapjack until it is covered with bubbles and dry around the edges. Turn and cook the other side until it is golden brown.

Serve immediately with butter and toppings.