

Fluffy Cream Cheese Pancakes

Thin, soft pancakes for a weekend breakfast or a pudding. Berries and cream on top.

Serves 2

Prep 5 min

Cook 10 min

5g

CARBS
PER SERVING

Three pancakes with berries and a spoon of cream.

You'll need

- ☐ 2 eggs
- ☐ 60g full-fat cream cheese
- ☐ 1 tbsp ground almonds (about 10g)
- ☐ 1 tsp sweetener, erythritol or a stevia blend
- ☐ Half a tsp cinnamon
- ☐ A little butter, for the pan (about 10g)
- ☐ 80g raspberries or strawberries, to serve
- ☐ 2 tbsp double cream, to serve (optional)

Method

- 1 Put the eggs, cream cheese, ground almonds, sweetener and cinnamon in a jug and whisk (or blend) until smooth. Leave it for 2 minutes to thicken slightly.
- 2 Heat a non-stick frying pan on a medium-low heat and add a little butter.
- 3 Pour in enough batter for a pancake about the size of a saucer.
- 4 Cook for about 2 minutes until the top looks set, then flip carefully with a thin spatula and cook for 1 minute more.
- 5 Repeat with the rest of the batter, adding a little butter each time. It makes about 6.
- 6 Serve warm with the berries and a spoon of cream.

TIP

Keep them small and the heat low. They're softer than flour pancakes and easier to flip small.

SWAPS

- Vanilla extract instead of cinnamon.
- A squeeze of lemon and a sprinkle of sweetener instead of berries, like Pancake Day.

STORING IT

Best warm. Cooked pancakes keep covered in the fridge for up to 2 days. Warm them in a dry pan.