

CREAM CHEESE PANCAKES

INGREDIENTS

57g Cream Cheese

2 Eggs

1 tsp Xylitol

1/2 tsp Cinnamon

METHOD

Put all the ingredients in a blender. Blend until smooth. Let it rest for 2 minutes so that the bubbles can settle

Pour 1/4 of the batter into a hot pan, greased with butter. Cook for about 1 - 2 minutes until golden. Flip and cook for about 1 minute on the other side

Repeat with the rest of the batter

Serve with something sweet or savoury.