

Lithuanian Farmer Cheese Pancakes

Ingredients

- 10 oz farmer cheese or *queso fresco*
- 1 egg
- 1/4 cup sugar
- 1/2 tsp vanilla extract
- dash of salt
- 1 cup all purpose flour, plus more for rolling
- 2 Tbsp cooking oil
- 2 Tbsp butter
- 2 Tbsp powdered sugar

Directions

Place cheese in a large bowl and crumble, you can use your hands or a potato masher. Mix in the eggs, sugar, vanilla extract and salt. Gradually mix in the flour - add just enough flour to create a smooth paste. Knead with your hands until well mixed.

Sprinkle a working surface with flour. Roll the dough to a 1/2" thickness. Cut out circles using a cookie cutter or cup. Transfer to a floured dish.

Heat oil and butter in a frying pan over medium heat. Working in batches, add pancakes to the oil, lower heat to low and cook for about 4 minutes per side. Transfer to a plate with paper towels.

Sprinkle powdered sugar on the pancakes and serve with fruit compote.