

Thin Pancakes – Low Carb

Ingredients:

4 oz cream cheese

5 eggs

1 heaping tablespoon Stevia

Heavy pinch of Cinnamon

Butter

Directions:

Put all ingredients in blender, and blend on high for about 15-20 seconds or until it is a batter consistently. Let batter rest a few minutes to let some bubbles exit.

We use a very small 5 inch pan like this:

http://www.amazon.com/gp/aw/d/B000GWWG14Q?pc_redir=1411028673&robot_redir=1

Melt a pat of butter in hot pan and pour batter to just barely cover base of your pan. Cook just like you would thin pancakes.

Makes about 15 five inch pancakes. Lather them in organic butter and use your favorite syrup (sugar free for low carb)