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# Welcome 2019!

## Winter Home Maintenance Tips

### Check Batteries in Smoke and Carbon Monoxide Detectors

According to the U.S. Fire Administration, heating is the cause of 27 percent of structure fires during the winter months. So make sure all smoke and carbon monoxide detectors are working in your home. And it's best to have smoke alarms in every room of your home, including hallways. Be sure that home maintenance includes checking the batteries in all alarms once a month is always on your home maintenance checklist.

[Article](#)



## January's Events in Philadelphia



Dilworth Park



Blue Cross RiverRink



Carole King Musical



Philly Home Show



Vikings at the Franklin Institute



These spectacular pancakes, adapted from a Marion Cunningham recipe, are made with cottage cheese, lemon peel and beaten egg whites, which makes them puff up like a soufflé. You have to whip the egg whites using an electric mixer, so this is definitely a weekend or holiday affair, but goodness, are they ever worth it. Serve with blueberries or raspberries and a dollop of plain yogurt.

### *Honey-Lemon Cottage Cheese Pancakes*

- 2 and 1/2 cups of cottage cheese
- 2 tablespoons honey
- 1/3 cup of sour cream
- 1/2 cup milk
- 1/4 cup melted butter
- 2 large eggs
- 2 tablespoons grated lemon zest
- 2 tablespoons lemon juice
- 1 3/4 cups all purpose flour
- 3 tablespoons sugar
- 1 teaspoon baking powder
- 1 1/4 cup raspberries

Combine 1 cup cottage cheese and the honey in a food processor; pulse until fluffy and smooth. Set aside. Add 1 1/2 cups cottage cheese, sour cream, milk and butter to the food processor; process until smooth. Add the eggs, lemon peel and lemon juice; pulse until





blended. Add the flour, sugar and baking powder; pulse until combined (the batter will be thick). Heat a griddle or nonstick skillet over medium heat until hot; lightly spray with nonstick cooking spray. Using 1/4 cup per pancake, pour the batter onto the griddle. Cook for 2 to 3 minutes or until the bubbles pop on the surface and the underside is golden brown. Turn and cook for 1 minute or until brown. Repeat with the remaining batter. Top each serving with the whipped cottage cheese and fresh berries.



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