

Cottage Cheese Blueberry Bake

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Wet ingredients:

2 cups small curd cottage cheese

3 large eggs

1/4 cup maple syrup or honey

1 teaspoon vanilla

Zest of one lemon

Dry ingredients:

1/2 cup almond flour or gluten free flour

1 cup oatmeal

1 teaspoon baking powder

Pinch of salt

1/2 teaspoon cinnamon

Freshly grated nutmeg, to taste

Stir in:

2 cups blueberries

Sprinkle on:

1/2 – 1 teaspoon sugar in the raw or turbinado sugar – optional

Sliced almonds - optional

Directons:

Preheat oven to 350 degrees. Grease a square 8-inch glass baking dish.

In a medium bowl mix the wet ingredients. In a small bowl mix the dry ingredients. Combine the dry ingredients into the wet. Gently stir in the blueberries.

Pour into prepared pan. Sprinkle the sugar crystals and sliced almonds on top, if desired.

Bake for about 30-35 minutes until golden brown on top and a testing knife pulls out clean. Cool slightly, slice, and serve. Refrigerate leftovers and reheat servings using a microwave oven.