

Cottage Cheese Cookie Dough: A High-Protein Treat That Tastes Like Dessert

This recipe stands out for several reasons:



OVEN
350°F

TIME
10 min

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INGREDIENTS

- 1 cup cottage cheese
- 1/2 cup almond flour
- 1/4 cup honey or maple syrup
- 1/2 teaspoon vanilla extract
- 1/4 teaspoon baking powder
- 1/2 cup chocolate chips (optional)
- Pinch of salt

DIRECTIONS

1. Preheat your oven to 350°F (175°C) and line a baking sheet with parchment paper.
2. In a mixing bowl, combine the cottage cheese, almond flour, honey, vanilla extract, baking powder, and salt. Mix until smooth.
3. If desired, fold in the chocolate chips or any other mix-ins you prefer.
4. Using a spoon or cookie scoop, drop dollops of the dough onto the prepared baking sheet, spacing them about 2 inches apart.
5. Bake for 12-15 minutes, or until the edges are golden brown. Allow to cool on the baking sheet for a few minutes before transferring to a wire rack.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/cottage-cheese-cookie-dough-a-high-protein-treat-that-tastes-like-dessert/>