

## How to Make Fluffy Cottage Cheese Flatbread (3 Ingredients!)

thanks to the cottage cheese



**TIME**  
**3 min**

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**ChefManiac**

### INGREDIENTS

- ? 1 cup cottage cheese (full-fat works best)
- ? 1 cup flour (all-purpose or whole wheat)
- ? 1 egg
- ? Salt, to taste
- ? Butter or olive oil for cooking
- ‰ tsp baking powder for fluffier texture
- Herbs like oregano or garlic powder for extra flavor

### DIRECTIONS

- 1.** Make the Dough: In a mixing bowl, combine the cottage cheese, egg, flour, and a pinch of salt. Stir until a soft dough forms. If it's too sticky, add a bit more flour.
- 2.** Divide and Roll: Divide the dough into 4 equal pieces. Lightly flour your surface and roll each piece into a flat circle, about ...-inch thick.
- 3.** Cook: Heat a non-stick skillet over medium heat. Add a little butter or oil. Cook each flatbread for 2-3 minutes per side until golden brown spots form and it puffs slightly.
- 4.** Serve Warm: Serve hot off the pan or store for later. These reheat beautifully and can be used in so many ways.

### TIPS FOR SUCCESS

Strain your cottage cheese slightly if it's too wet Use full-fat cottage cheese for richness Don't overwork the dough - mix until just combined For extra fluff, add ‰ tsp baking powder to the mix

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

Original recipe: <https://chefmaniac.com/how-to-make-fluffy-cottage-cheese-flatbread-3-ingredients/>