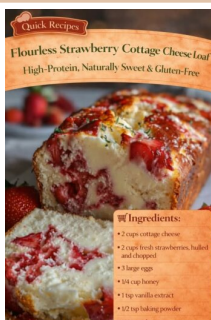


## Flourless Strawberry Cottage Cheese Loaf: High-Protein, Naturally Sweet, and Gluten-Free

Flourless Strawberry Cottage Cheese Loaf - High-Protein, Naturally Sweet & Gluten-Free



**OVEN**  
**350°F**

**TIME**  
**45 to 50 min**

**PRINT**  
**Recipe Card**

**SAVE**  
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### INGREDIENTS

- 2 cups cottage cheese
- 2 cups fresh strawberries, hulled and chopped
- 3 large eggs
- 1/4 cup honey
- 1 teaspoon vanilla extract
- 1/2 teaspoon baking powder
- 1/4 teaspoon salt

### DIRECTIONS

- 1.** Blend the Wet Ingredients: In a blender or food processor, combine the cottage cheese, eggs, honey, and vanilla extract. Blend until the mixture is smooth, creamy, and well combined.
- 2.** Add the Strawberries and Dry Ingredients: Add the chopped strawberries, baking powder, and salt. Pulse briefly to combine. You want the strawberries incorporated, but not fully pureed, so the loaf still has bits of fruit throughout.
- 3.** Prepare the Pan: Grease an 8x4-inch loaf pan and line it with parchment paper for easier removal. Pour the batter into the prepared pan and smooth the top.
- 4.** Bake: Bake at 350°F (175°C) for 45 to 50 minutes, or until the loaf is set and lightly golden on top. The center should feel firm and a tester should come out mostly clean.
- 5.** Cool: Let the loaf cool in the pan for about 10 minutes, then transfer it to a wire rack to cool completely.
- 6.** Chill and Slice: For the best texture, chill the loaf before slicing. Serve cold, at room temperature, or lightly toasted.

### SWAPS & NOTES

Full-fat or low-fat cottage cheese both work here, though full-fat will give the loaf a slightly richer texture.

Fresh strawberries are ideal for the best flavor and structure, but if you use frozen strawberries, be sure to thaw and drain them well so the batter does not become too watery.

Honey adds a gentle, natural sweetness, but maple syrup could also work if you want a slightly different flavor.

Since this is a flourless loaf, chilling it before slicing is especially helpful.

## TIPS FOR SUCCESS

Blending the cottage cheese until completely smooth is one of the most important steps in this recipe.

That helps create a more uniform texture and gives the loaf a soft, creamy consistency once baked.

It is also a good idea not to over-pulse the strawberries, since keeping some small pieces intact improves both texture and flavor.

Because this loaf is flourless, it can seem a little delicate while still warm.

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

Original recipe: <https://chefmaniac.com/flourless-strawberry-cottage-cheese-loaf-high-protein-naturally-sweet-and-gluten-free/>