



## Cottage Cheese Cookie

### Description

**Here's a unique and delicious Cottage Cheese Cookie Recipe:**

### Ingredients:

- 1 cup cottage cheese
- 1/2 cup unsalted butter, softened
- 1/2 cup granulated sugar
- 1 egg
- 1 teaspoon vanilla extract
- 2 1/4 cups all-purpose flour
- 1 teaspoon baking powder
- 1/2 teaspoon salt
- 1 cup chopped walnuts or pecans (optional)
- Confectioners' sugar for dusting (optional)

### Instructions:

1. Preheat oven to 375°F (190°C). Line a baking sheet with parchment paper.

- 
2. In a blender or food processor, blend cottage cheese until smooth.
3. In a large bowl, cream together butter and sugar until light and fluffy.
4. Beat in egg and vanilla extract.
5. Stir in blended cottage cheese.
6. In a separate bowl, whisk together flour, baking powder, and salt.
7. Gradually add dry ingredients to wet ingredients and mix until a dough forms.
8. If using nuts, fold them into the dough.
9. Scoop tablespoon-sized balls of dough onto prepared baking sheet, leaving 2 inches of space between each cookie.
10. Bake for 12-15 minutes or until edges are lightly golden.
11. Remove from oven and let cool on baking sheet for 5 minutes before transferring to a wire rack to cool completely.
12. Dust with confectionersâ?? sugar, if desired.

### Nutrition Information (approximate)

Per cookie:

â?? Calories: 120

â?? Protein: 2g

â?? Fat: 7g

â?? Saturated fat: 3g

Cholesterol: 10mg

â?? Carbohydrates: 15g

â?? Fiber: 0g

â?? Sugar: 5g

â?? Sodium: 50mg

## Category

- ## 1. High Protein Recipes

**Date Created**

28/02/2025

**Author**  
rauf

*default watermark*