

Flourless Cottage Cheese Bread

- 324 g cottage cheese
- 120 g rolled oats
- 4 eggs
- 2 T olive oil
- 1 T baking powder
- ¼ tsp salt

1. Preheat the oven to **180°C**.
2. Line a 23 x 13-cm loaf pan with parchment paper.
3. Strain the cottage cheese of as much liquid as possible.
4. Add all the ingredients to a blender and pulse until mostly smooth.
5. Pour the batter into the pan and **bake for 35-40 minutes** or until toothpick comes out clean. Loosely cover with foil for the last 15 minutes of it's getting too dark on top.
6. Allow to set in the pan for 5 minutes then transfer to a wire rack to cool for 10 minutes prior to slicing.



<https://hungryhappens.net/flourless-cottage-cheese-bread-5-ingredients/#recipe>