

Choco Fever Dream

Cottage Cheese Cake Recipe Easy Homemade Dessert

15 min Prep time	**35 min** Cook time	**50 min** Total time
8 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Cake Base

- [ ] 2 cups (about 500 g) well-drained cottage cheese
- [ ] 3/4 cup granulated sugar
- [ ] 3 large eggs, room temperature
- [ ] 1 tsp vanilla extract
- [ ] 1 tbsp lemon zest
- [ ] 1 tbsp all-purpose flour
- [ ] Pinch of salt

Optional Topping

- [ ] Fresh berries or sliced fruit
- [ ] Honey or light fruit glaze

Instructions

1. Preheat the oven to 325°F (160°C). Prepare a 9-inch springform pan by greasing the sides lightly; you'll thank yourself later.
2. In a large bowl, blend the cottage cheese and sugar until smooth and glossy; the mixture should look creamy, not grainy.
3. Add the eggs one at a time, whisking gently after each addition. Stir in vanilla, lemon zest, flour, and a pinch of salt until just incorporated.
4. Pour the batter into the prepared pan. Place the pan in a larger baking dish and add hot water to the outer dish until it reaches halfway up the side of the springform pan.
5. Bake for 30-35 minutes, or until the center is set but still gives a slight wobble when the pan is gently shaken.
6. Turn off the oven, crack the door open and let the cake cool inside for about 20 minutes—this helps prevent cracking.
7. Remove the cake, cool completely on a wire rack, then refrigerate for at least 2 hours before serving.
8. Top with fresh berries or a drizzle of honey if desired, slice, and enjoy the soft, airy texture.

Nutrition per serving

210 kcal	12 g	20 g	9 g
Calories	Protein	Carbs	Fat

Tips & notes

- Make sure the cottage cheese is well-drained; excess moisture can make the cake soggy.
- Room-temperature ingredients blend more evenly, giving a smoother crumb.
- If you prefer a firmer slice, chill the cake overnight; it will hold its shape beautifully.