

Choco Fever Dream

Pumpkin Cottage Cheese Bake - Easy Snack

15 min Prep time	**30 min** Cook time	**45 min** Total time
4 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 1 cup pumpkin puree
- [ ] 1 cup cottage cheese
- [ ] 2 large eggs
- [ ] 2 tbsp honey
- [ ] 1 tsp cinnamon
- [ ] ½ tsp nutmeg
- [ ] 1 tbsp lemon juice
- [ ] Salt and pepper to taste

Optional Topping

- [ ] 2 tbsp grated cheddar cheese
- [ ] 1 tbsp toasted pumpkin seeds

Instructions

1. Preheat the oven to 350°F (175°C) and lightly grease a 9-inch baking dish.
2. In a large bowl, whisk together pumpkin puree, cottage cheese, and eggs until smooth.
3. Stir in honey, cinnamon, nutmeg, lemon juice, salt, and pepper; taste and adjust seasoning.
4. Pour the mixture into the prepared dish; if using, sprinkle cheddar on top.
5. Bake for 25-30 minutes, until the center is set and the top is lightly golden.
6. Remove from oven, let rest for 5 minutes, then garnish with toasted pumpkin seeds before serving.

Nutrition per serving

260 kcal	14 g	28 g	9 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the top browns too quickly, cover loosely with foil.
- For extra sweetness, drizzle a little more honey just before serving.
- This bake can be made ahead and reheated gently in the oven.