

Zucchini Bread Recipes

Cowboy Cottage Cheese Chocolate Chip Cookies

20 min Prep time	**12 min** Cook time	**32 min** Total time
24 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 1 cup full-fat cottage cheese, drained
- [ ] 1/2 cup unsalted butter, softened
- [ ] 3/4 cup brown sugar
- [ ] 1/2 cup granulated sugar
- [ ] 1 large egg
- [ ] 1 tsp vanilla extract
- [ ] 2 cups all-purpose flour
- [ ] 1 tsp baking soda
- [ ] 1/2 tsp salt
- [ ] 1 cup semi-sweet chocolate chips

Instructions

1. Preheat the oven to 350°F (175°C) and line two baking sheets with parchment.
2. In a large bowl, cream together the softened butter, brown sugar, and granulated sugar until light and fluffy.
3. Add the egg and vanilla extract; beat until well combined.
4. Stir in the drained cottage cheese, letting its moisture blend into the batter.
5. In a separate bowl, whisk flour, baking soda, and salt; gradually fold into the wet mixture.
6. Gently fold in the chocolate chips, being careful not to over-mix.
7. Scoop rounded tablespoonfuls onto the prepared sheets, spacing 2 inches apart.
8. Bake for 10-12 minutes, until edges are lightly golden but centers still soft.
9. Allow cookies to cool on the sheet for 5 minutes, then transfer to a wire rack.

Nutrition per serving

180 kcal	3 g	22 g	9 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the dough feels too sticky, add a tablespoon more flour.
- For extra chewiness, refrigerate the dough for 30 minutes before baking.
- A pinch of sea salt on top before baking enhances the chocolate flavor.