

Fluffy Cottage Cheese Cloud Bread

Prep Time: 10 minutes | Cooking Time: 25 minutes
Servings: 6 cloud breads

Ingredients:

- 3 large eggs, separated
- 1/4 cup cottage cheese
- 1/4 teaspoon cream of tartar
- 1/4 teaspoon salt
- 1 teaspoon honey (optional)

Directions:

1. Preheat oven to 300°F. Line a baking sheet with parchment paper or a silicone baking mat.
2. Prepare the eggs: Separate the eggs, placing the whites in one bowl and the yolks in another.
3. Beat the egg whites: Add the cream of tartar to the egg whites. Using a hand or stand mixer, beat the egg whites until stiff peaks form.
4. Mix the yolks and cottage cheese: In the bowl with the egg yolks, add the cottage cheese, salt, and honey (if using). Whisk until smooth.
5. Fold the Mixtures Together: Gently fold the egg yolk mixture into the beaten egg whites. Use a spatula and work slowly to keep the mixture light and airy.
6. Form the Bread: Scoop the mixture onto the prepared baking sheet in small mounds, about 3-4 inches wide and 1 inch high, leaving space between each.
7. Bake: Bake for 25-30 minutes, or until the cloud bread is golden brown and firm to the touch.
8. Cool and Serve: Allow the cloud bread to cool for a few minutes on the baking sheet. Serve as is or use it as a light and fluffy bread substitute for sandwiches or snacks.



FLUFFY COTTAGE CHEESE CLOUD BREAD

Ingredients:

- 3 large eggs, separated
- 1/4 cup cottage cheese
- 1/4 teaspoon cream of tartar



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