

# Cottage Cheese Coffee Cake

*Danielle Schlicht - Casper, WY*

*Treasure Classics - National LP Gas Association - 1985*

## **Servings: 8**

*12 ounces cottage cheese  
1/3 cup brown sugar  
1 tablespoon flour  
1 egg yolk  
1 tablespoon lemon juice  
1 tablespoon butter  
any sweet dough recipe  
rolled thin to cover the  
bottom of an 8x8-inch pan*

## **Preparation Time: 20 minutes**

### **Bake Time: 20 minutes**

In a bowl, beat the cottage cheese until smooth. Add the brown sugar, flour, egg yolk, lemon juice and butter.

Beat all together and pour on top of the sweet dough in the cake pan.

Sprinkle with cinnamon.

Let rise for 15 to 20 minutes.

Bake at 375 degrees for 20 minutes.

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Per Serving (excluding unknown items): 85 Calories; 3g Fat (30.9% calories from fat); 6g Protein; 8g Carbohydrate; trace Dietary Fiber; 34mg Cholesterol; 191mg Sodium. Exchanges: 0 Grain(Starch); 1 Lean Meat; 0 Fruit; 1/2 Fat; 1/2 Other Carbohydrates.