



Long Livo

Cottage Cheese Cake Recipe Easy Homemade Dessert

15 min

Prep time

8

Servings

35 min

Cook time

Easy

Difficulty

50 min

Total time

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

Calories

12 g

Protein

20 g

Carbs

9 g

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.