

Cottage Cheese Egg Bake



Servings: Serves 12 Author: Rachael Murray

INGREDIENTS

- 1 (24 oz) tub cottage cheese
- 3 cups shredded cheese (I used swiss)
- 1/4 cup butter, melted
- 1 teaspoon baking powder
- 10 eggs
- 1/3 cup diced green onions
- 1/2 cup flour
- Black pepper to taste

PREPARATION

1. Preheat oven to 400 degrees F and grease a 9x13-inch baking dish.
2. In a large bowl, beat eggs and cottage cheese until fully combined.
3. Mix in the remaining ingredients.
4. Transfer mixture to the prepared baking pan.
5. Bake for 15 minutes, then reduce temperature to 350 and continue baking for another 15-20 minutes or until top begins to brown and the center is set.

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