THE J.M. SMUCKER Co

Cottage Cheese Breakfast Muffins

Prep Time	Cook Time	Serves	Difficulty
20 mins	25 mins	12	N/A

Ingredients

- 1 1/2 cups (180 g) **Robin Hood®** Best for Cake & Pastry Flour

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- 1/2 tsp (2.5 g) salt
- 1 tsp (5 g) baking powder
- 1/2 tsp (2.5 g) baking soda
- 3 tbsp (45 mL) maple syrup
- 2 eggs + 1 egg white (set out to room temperature)
- 1 cup (240 g) cottage cheese
- 1/4 cup (60 g) butter, melted and cooled
- **Mix In Options:**
- 1 cup (120 g) shredded gruyere cheese + 5 pieces cooked, crispy bacon
- 1 cup (150 g) blueberries + 1/2 cup (60 g) chopped walnuts + 1 tsp (5 mL) vanilla
- 1 cup (175 g) chocolate chips + 1 tsp (5 mL) cinnamon

Directions

Step 1:

Preheat oven to 375°F (190°C) and line a muffin tin with muffin paper or parchment paper.

Step 2:

In a large bowl, combine flour, baking powder and baking soda.

Step 3:

In another bowl, whisk together eggs, salt and maple syrup.

Step 4:

Add the egg mixture to the flour mixture and blend together with a hand mixer.

Step 5:

Add the cottage cheese and blend well.

Step 6:

Add the butter, folding it gently into the batter.

Step 7:

Add mix-ins and stir well. We love gruyere + cooked bacon, blueberries + walnuts + vanilla or chocolate chips + cinnamon.

Step 8:

Scoop the muffin batter into the prepared muffin tin and bake for 20-25 minutes, or until a toothpick inserted comes out clean. Cool the muffins, enjoy the muffins, then be sure to enjoy your day.

Images

