



# Cottage Cheese & Sundried Tomato Muffins

Unique and savory! These Bison Cottage Cheese and Sundried Tomato Muffins have a more moist, souffle-like texture than a traditional muffin.

Servings	Prep Time	Cook Time	Total Time
9	15m	35m	50m

## Ingredients

- 1 cup Bison Cottage Cheese
- ¾ cup grated Parmesan cheese
- 4 eggs, lightly beaten
- ¼ cup flour
- 1 cup almonds, finely ground
- 1 tsp baking powder
- ¼ cup sun-dried tomatoes (in oil), finely chopped
- ¼ cup basil, finely chopped
- ¼ cup water
- ½ tsp salt

## Instructions

1. Preheat oven to 400°F. Prepare muffin tray with paper liners.
2. Add Bison Cottage Cheese, ½ cup Parmesan cheese, sun-dried tomatoes, flour, almonds, baking powder, eggs, and salt to a bowl. Mix well.
3. Scoop batter into muffin tray until 9 cups are ¾ full. Sprinkle remaining Parmesan cheese on top.
4. Bake for 30-35 minutes or until muffins are golden brown.
5. Serve warm or at room temperature, and enjoy!

