JANE SMITH LIFESTYLE • RECIPE CARD

Chocolate Cottage Cheese Pudding

with fresh raspberries



YIELD: 2 snacks • PREP: 10 minutes • COOK: 0 minutes

INGREDIENTS

- 1 cup cottage cheese
- 2 tbsp unsweetened cocoa powder
- 1½ tbsp pure maple syrup
- ½ tsp vanilla extract
- Pinch of kosher salt
- 1–2 tbsp milk, as needed
- ½ cup fresh raspberries
- 2 tsp mini chocolate chips

DIRECTIONS

1. Add the cottage cheese, cocoa powder, maple syrup, vanilla and salt to a high-speed blender or food processor.
2. Blend for 45–60 seconds, stopping to scrape the sides, until completely smooth. Add milk 1 tbsp at a time only if needed to help the mixture blend.
3. Divide the pudding between two small cups. Chill for 15 minutes for a thicker texture, if time allows.
4. Top each cup with raspberries and 1 tsp mini chocolate chips just before serving.

JANE'S NOTE	MAKE-AHEAD & STORAGE
Blending for a full minute removes the cottage-cheese texture and gives the pudding a smooth finish. Taste before chilling and add a little extra maple syrup only if you prefer it sweeter.	Refrigerate the pudding in covered containers for up to 2 days. Store the raspberries separately and add them just before serving.