Savory Cottage Cheese Oat Cakes

8 small savory oat cakes;2 snack-sized servings of 4 cakes each · Active 30 min · Total 1 hr

Skills: Beginner with ordinary kitchen equipment

Ingredients

• About 1 cup plain 2% cottage cheese, stirred (250 g)

• 1 cup ordinary rolled oats (80 g dry)

• 2 large eggs (100 g edible contents)

• 2 small green onions, washed, trimmed and finely sliced (30 g)

• 2 teaspoons olive oil for both batches (10 ml/about 9 g), divided

• 1/8 teaspoon fine salt (0.75 g)

• 1/8 teaspoon black pepper (0.3 g)

Set out

25 cm/10-inch nonstick skillet, Mixing bowl and fork, Kitchen scale, Broad flexible spatula, Food thermometer, Heatproof plate and low oven for holding the first batch, Oven mitts

Allergens

Milk, Egg; check oats for processing-related gluten and other allergens. Check labels and substitutions.

Make it

1. Beat eggs in the bowl, then stir in cottage cheese, oats, green onion, salt and pepper. Rest for 15 minutes. Heat the holding oven to 200°F/95°C and put a heatproof plate inside.

2. Weigh the finished batter and divide it into 8 equal portions, roughly 58 g each. Heat half the oil in the nonstick skillet over medium-low to medium heat. Add 4 portions and spread each gently into a round about 3 inches/8 cm across, leaving space between them.

3. Cook for 4–5 minutes on the first side until golden and edges are set. Turn carefully and cook for 3–5 minutes more, adjusting heat to prevent scorching. Check the center of the thickest cakes from the side with a thermometer: they must reach 160°F/71°C with no wet egg batter. Continue gently if necessary.

4. Move the cooked first batch to the plate in the low oven. Add remaining measured oil and repeat with the other 4 portions, again checking the egg centers. Serve 4 cakes per person immediately, without adding an unlisted topping.

A useful kitchen skill

Let oats hydrate before portioning a soft batter, then use equal cake weights and a measured egg-dish endpoint.

A useful detail

The 60-minute total includes weighing, the 15-minute oat rest, portioning and two sequential 8–10-minute skillet batches. The texture is soft and curdy inside, not dry and crisp like a cracker. The estimate counts all the pan oil.

Keep it well

Cool leftovers promptly in a shallow container and refrigerate at 40°F/4°C or below within 2 hours, or 1 hour above 90°F/32°C. Use within 2 days. Freeze chilled cakes separated by baking parchment at 0°F/−18°C for up to 1 month for quality. Thaw in the refrigerator and reheat the needed cakes to 165°F/74°C throughout; do not rely on surface browning alone.