Prep Time	5 minutes
Cook Time	30–35 minutes (including second bake)
Total Time	Approximately 40 minutes
Yield	1 large crust (serves 1–2)
Intensity	Easy (Blending and spreading, but watch the bake time closely for crispness)
Equipment	Blender or food processor, baking sheet, parchment paper, spatula

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□ Ingredients

For the Crust

- 1 cup (225g) full-fat cottage cheese (full-fat blends smoother and crisps better than low-

fat)

- 2 large eggs
- 1 teaspoon olive oil (for greasing)
- ½ teaspoon garlic powder (optional)
- ½ teaspoon Italian seasoning or dried oregano (optional)
- Pinch of kosher salt
- Pinch of black pepper

For the Toppings (Margherita-Style Suggestion)

- ½ cup marinara or pizza sauce
- 1 cup shredded mozzarella
- ¼ cup grated parmesan
- Fresh basil leaves

- Cherry tomatoes, halved (optional)
- Drizzle of olive oil
- Crushed red pepper flakes (optional)

Instructions

Step 1: Preheat and Prep (3 minutes | Easy)

Preheat your oven to 400°F (200°C). Line a baking sheet or pizza pan with parchment paper and lightly brush it with olive oil. Parchment is non-negotiable—this crust sticks aggressively to bare pans and foil. The oil adds a golden, toasted base.

Step 2: Blend the Base (2 minutes | Easy)

Combine the cottage cheese, eggs, garlic powder, Italian seasoning, salt, and pepper in a blender or food processor. Blend on high for 30 seconds, scraping down the sides once, until the mixture is completely smooth and creamy. It should look like a thick pancake batter with no visible curds. If you skip this step, you'll end up with lumpy, uneven texture.

Step 3: Spread the Batter (3 minutes | Easy)

Pour the batter onto the parchment-lined pan. Use a spatula or the back of a spoon to spread it into a thin, even layer—about ¼-inch thick—in a round or rectangular shape roughly 12 inches across. Thinner is crispier, but don't go so thin that you tear the batter. If you want a defined "crust" edge, build a slightly raised lip around the perimeter.

Step 4: Bake the Crust (25–30 minutes | Medium Intensity)

Slide the pan into the oven and bake for 25–30 minutes, until the surface is deeply golden, the edges are crispy and lifting slightly from the parchment, and the center feels firm to the touch. Do not underbake. An underbaked crust will have a custardy center that collapses under toppings. It should look almost like an oversized parmesan crisp. If the center still feels soft after 25 minutes, give it another 3–5 minutes.

Step 5: Add Toppings (2 minutes | Easy)

Remove the crust from the oven and immediately spread the marinara over the surface, leaving a ½-inch border around the edge. Sprinkle with mozzarella and parmesan. Add cherry tomato halves and a few basil leaves if using. Drizzle lightly with olive oil and finish with red pepper flakes if you want heat.

Step 6: Final Bake (7–10 minutes | Easy)

Return the pan to the oven and bake for another 7–10 minutes, until the cheese is melted, bubbly, and just beginning to brown in spots. For extra browning, switch to the broiler for the final 1–2 minutes—but stay at the oven door, because it goes from golden to charred in seconds.

Step 7: Rest and Slice (3 minutes | Easy)

Let the pizza rest for 3–4 minutes before slicing. This allows the crust to firm up further and prevents the cheese from sliding off. Slice and serve immediately.

Serving & Storage

- Serve: Enjoy hot with a side salad or roasted vegetables. The crust is best eaten fresh,

when the edges are at maximum crispness.

- Storage: Store leftover slices in an airtight container in the refrigerator for up to 3 days. Reheat in a skillet over medium heat or in an air fryer at 375°F (190°C) for 3–5 minutes to restore crispness. Never microwave—it turns the crust rubbery.

- Freezing: Bake the plain crust, cool completely, and freeze wrapped tightly for up to 1 month. Top and bake from frozen at 400°F (200°C) for 8–10 minutes, or thaw first and bake for 5–7 minutes.

Nutrition Information (Estimated)

Note: Nutritional values are estimates per serving (½ of the crust with toppings) and will vary based on cottage cheese fat content, topping choices, and portion sizes. Values below are calculated for the crust base plus a modest amount of marinara and mozzarella. Crust-only estimates are provided for reference.

Nutrient	Amount per Serving (½ pizza with toppings)	Crust Only (½ crust)
Calories	~280 kcal	~140 kcal
Total Fat	~14 g	~7 g
Saturated Fat	~7 g	~3 g
Cholesterol	~215 mg	~185 mg
Sodium	~520 mg	~350 mg
Total Carbohydrates	~10 g	~3 g
Dietary Fiber	~1 g	~0 g
Total Sugars	~4 g	~3 g
Protein	~28 g	~18 g