



***How about a cottage cheese for those allergic to dairy? Some may be old enough to remember the Adventist Potluck “Special K Loaf.” Here’s my version—dairy and gluten free, using Tofu Cottage Cheez.***

## **Tofu Cottage Cheez**

<b>Mori Nu Tofu, Firm</b>	<b>1 pkg., 12 oz.</b>
<b>Firm Tofu, Water Pak</b>	<b>10 oz.</b>
<b>Thai Kitchen Original Coconut Milk</b>	<b>¼ cup</b>
<b>Salt</b>	<b>1 tsp.</b>
<b>Lemon Juice</b>	<b>2 Tblsp.</b>
<b>Onion Powder</b>	<b>1 tsp.</b>
<b>Garlic Powder</b>	<b>½ tsp.</b>

- 1. Set 10 oz of water pack tofu aside.**
- 2. Put Mori Nu tofu in blender and add all other ingredients.**
- 3. Blend smooth**
- 4. Spoon tofu cream into a bowl.**
- 5. Crumble 10 oz. Water pack tofu into small “cottage cheese” size pieces.**
- 6. Stir into tofu cream until combined. Use as cottage cheese.**

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