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**FROZEN COTTAGE CHEESE BARK RECIPE**

**Frozen cottage cheese bark recipe** is a sweet, frozen dessert made with cottage cheese, honey, chocolate chips, and granola. It is a versatile dessert that can be customized with different toppings. It is a delicious and healthy snack or dessert that can be enjoyed by people of all cultures.

### EQUIPMENT

* Food Processor or Blender
* Baking sheet
* Parchment paper
* Microwave-Safe Bowl or Double Boiler
* Freezer

### INGREDIENTS

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* Creamy Cottage Cheese 4 cups / 32 ounces: Choose either full-fat or low-fat cottage cheese based on your preference and dietary needs.
* Sweet Honey or Maple Syrup 4 tablespoons: Add a touch of natural sweetness to balance the flavors.
* A Hint of Vanilla Extract 2 teaspoon: Infuse the bark with a subtle, aromatic essence.
* Pinch of Cinnamon 1/2 teaspoon: For a warm and comforting flavor note.
* Luscious Chocolate Chips 1/2 cup: Melt-in-your-mouth chocolatey goodness.
* Crunchy Granola 1/2 cup: Add a delightful texture and nutty flavor to the bark.

### INSTRUCTIONS

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* In a food processor or blender, combine the cottage cheese, honey or maple syrup, vanilla extract, and cinnamon. Blend until you get a smooth and creamy mixture.
* Line a baking sheet with parchment paper. Pour the cottage cheese mixture onto the parchment paper and spread it out into a thin, even layer using a spatula.
* Now, it's time to add some chocolatey goodness! Melt the chocolate chips in a microwave-safe bowl or use a double boiler. Drizzle the melted chocolate over the cottage cheese mixture, creating beautiful chocolate swirls.
* Sprinkle the granola over the chocolate layer, adding a delightful crunch to the bark.
* Pop the baking sheet into the freezer and let the bark freeze for at least 3 hours, or until it is firm and solid.