

Chile-Egg Puff

Submitted by Lisa Hopper

- 10 eggs
- 1/2 cup flour
- 1/2 teaspoon salt
- 1 teaspoon baking powder
- 2 cups small curd cottage cheese (1 pint)
- 4 cups shredded monterey jack cheese (1 lb.)
- 1/2 cup butter, melted and cooled
- 2 cans diced green chile peppers (4 ounce) drained

Preheat oven to 350 degrees F.

In a large bowl, beat eggs until light and lemon colored.

Add flour, salt, baking powder, cottage cheese, jack cheese, and butter; mix until smooth.

Stir in chile peppers.

Pour egg mixture into a well-buttered 9x13-inch baking dish.

Bake uncovered for 35 minutes or until top is browned and center appears firm.

Serve immediately.

