**Cheese Burek**

* 1 (16 ounce) package [phyllo dough](http://www.food.com/about/phyllo-dough-51)
* 2-3 [eggs](http://www.food.com/about/egg-142)
* 1 - 1 ½ cups [milk](http://www.food.com/about/milk-360)
* 1 ½ cups [feta](http://www.food.com/about/feta-cheese-26)
* 1 tablespoon oil
* 1 cup (8 ounce) [cottage cheese](http://www.food.com/about/cottage-cheese-602)

1. Preheat oven to 350°F.
2. In large mixing bowl beat eggs, add 1 cup milk and mix well. Take your block of Feta and cut in half. Use one 1/2 and refrigerate the other. Crumble the Feta into the egg mix and add cottage cheese. Make sure you have nice chunks. Mix well, the mixture should be thick and very lumpy. If too thick add more milk (hence the extra milk).
3. Take a large deep baking dish. Sprinkle oil on bottom only (dip your spoon into oil, take out and just drizzle slightly). Lay one sheet phyllo and drizzle with oil, continue until you have 4 sheets. When you add the last sheet place your hand flat on the phyllo sheets and GENTLY gather, without tearing by pulling the sides slightly toward center. (It should resemble a crumpled bed).
4. Use 1 full Ladle of the egg/feta mixture onto the layer, you don't need to cover all the phyllo (TRUST ME) just don't leave the feta in one spot distribute.
5. Layer another phyllo sheet and sprinkle with oil. Layer another sheet of phyllo and again crumple the center then sprinkle the oil (just a little). One Ladle of the egg/feta mix. Continue in this pattern (Don't forget to gather the center each time). If you see that you have alot of the egg/feta mix left you can start to add more than the 1 ladle. Your last layer should be 3-4 layers of phyllo. Don't sprinkle with oil yet. Take a soup spoon and with the handle, tuck in the sides. Now sprinkle with oil.
6. Bake for about 30-40 minutes or until the top is puffed and nicely browned. You must cool completely or it will fall apart.

http://www.food.com/recipe/burek-or-feta-cheese-phyllo-pie-310570