Baked Bow Tie

 1 pound cottage cheese                              28 ounces tomato sauce

2 eggs                                                          14.5 ounces diced tomatoes

3 ounces Parmesan cheese                          1 teaspoon oregano

1 pound bow tie pasta                                  ½ cup fresh basil, chopped

2 Tablespoons olive oil                                1 teaspoon sugar

5 cloves garlic, minced                                 ¾ teaspoon cornstarch

1 cup heavy cream                                       8 ounces mozzarella cheese, diced

Whisk together eggs, cottage cheese and 1 cup Parmesan.  Cook pasta 5-7 minutes.  Drain.  Heat garlic in oil in skillet.  Stir in tomato sauce, diced tomatoes and oregano.  Simmer 10 minutes.  Remove from heat and add basil, salt and pepper.  Stir cornstarch into cream.  Pour into empty pasta pot and simmer until thickened.  (3-4 minutes)  Remove from heat and add cottage cheese, 1 cup tomato sauce and ¾ cup mozzarella.  Add pasta.  Transfer mixture to a 9x13 dish and spread tomato sauce over top.  Sprinkle with remaining mozzarella and Parmesan.  Cover with foil and bake 30 minutes at 350.  Remove foil and bake 3- more minutes.