

Check out www.justlikeoma.com for more German recipes



How to make Cheesecake, German-style

Ingredients:

CRUST

- 7 oz butter cookies (German Butter Cookies or Mr. Christie's Social Tea Biscuits)
- ⅓ cup butter, melted

FILLING

- ½ cup butter, room temperature
- 1⅛ cup granulated sugar
- 2 tsp vanilla sugar
- 3½ Tbsp Bird's Custard Powder or 1 package Puddingpulver
- 3 eggs
- 2 cups quark (see below)
- 1 cup sour cream
- 1 cup whipping cream

Instructions:

CRUST

1. Preheat oven to 350°F. Grease a 10-inch springform pan.
2. Process the cookies in a food processor to the crumb stage.
3. Stir in the melted butter, mixing well.
4. Put buttered crumbs into springform pan, pressing down firmly, making a slightly raised edge.

FILLING

1. In a large mixing bowl, add the butter, sugar, vanilla sugar, custard powder, and eggs. Mix well.
2. Stir in the quark and sour cream.
3. In a separate bowl, beat the whipping cream until stiff.
4. Fold the whipped cream into the quark mixture until well incorporated.

<http://www.quick-german-recipes.com/german-cheesecake-recipe.html>

Check out www.justlikeoma.com for more German recipes

5. Pour filling onto buttered crumb crust and smooth the top.
6. Place the pan into the oven, placing a cookie sheet on the rack below to catch any possible overflow.
7. Bake 50 - 60 minutes or until the top is nicely golden brown and the cake seems set.
8. Turn off oven heat and prop door open just a bit (I use a wooden spoon) so that the cake can cool off slowly.
9. After about an hour, remove cake from the oven and place on a cookie rack to finish cooling.
10. The cake is best served (if you can wait) once it has been in the fridge for several hours.