

# Cheesecake

Fresh whipping cream and quark make this a light and impressive cake to serve when company's coming.

**Yield:** 12 servings

**Prep Time:** 45 minutes **Cook Time:** 30 minutes

**Total Time:** 75 minutes

## Ingredients

### Cake Ingredients

- 4 eggs
- 1 cup granulated sugar
- 2 Tbsp hot water
- 2 cups cake flour
- 1 tsp baking powder

### Filling Ingredients

- 6 Tbsp cold water
- 2 packages Knox gelatin
- 2 cups whipping cream
- 2 cups quark
- 1 lemon juiced
- 2/3 cup granulated sugar

## Things You'll Need

- Large Stockpot
- Cheese Cloth
- Twine

## Directions

1. Preheat oven to 350F and grease a 10-inch spring form pan
2. Beat eggs, sugar and hot water together for about 10 minutes until it becomes frothy
3. Combine the flour and baking powder
4. Gently fold the flour mixture into the egg mixture and pour dough into Spring form pan
5. Bake for 20-30 minutes or until cake tester comes out clean when inserted into centre
6. Cool on wire rack and once cooled cut into two layers
7. In the meantime, whip the whipping cream until stiff peaks form.
8. In a separate bowl, mix together quark, sugar, and lemon juice.
9. Slowly heat gelatin until liquid, stirring to dissolve. Once the powder has been totally dissolved, remove from heat and let cool slightly
10. Using a mixer, slowly add gelatin to quark mixture, stirring constantly
11. Fold whipped cream into quark/gelatin mixture
12. Let stand for about 15 minutes (no longer) in fridge to firm up slightly.
13. Place bottom cake layer onto cake plate
14. Lightly grease the ring of spring form and place it over the cake to form a 'container' for the cream filling
15. Spoon filling onto cake. Smooth top and place top layer onto filling
16. Cover with plastic wrap and refrigerate at least 4 hours before serving.
17. Remove ring and smooth the cream sides if needed.
18. Dust with powdered sugar by putting about 1 tsp of powdered sugar into a small sieve and tap gently to let the sugar "snow" onto the cake.

## Oma Says

1. You can substitute bacon fat for butter
2. Adding a Tbsp of Lingonberry or Red Currant Jam will sweeten this dish even more.