Cheesecake

400g Flour
3½ – 4 Tsp. Baking Powder
200g Butter
200g Sugar
2 Tsp. Vanilla extract
1 Egg

Put the flour and baking powder in a bowl. Mix in the sugar, vanilla, and egg. Then add the butter and knead until smooth. Roll out ⅔ of the dough and line the bottom and a finger-width of the side of a greased springform pan. Bake for 15 minutes in a preheated 175°C oven.

For the filling

750g Quark
4 Eggs, separated
150g Sugar
65g Butter
125g Raisins
50g Slivered almonds for garnish
2 Tbs. "Griess"
Juice and grated rind of ½ a lemon

Cream the butter and sugar, mix in the quark, and 3 of the egg yolks. Add the lemon juice, grated lemon rind, raisins, and "griess" and mix well. Fold in the 4 stiffly beaten egg whites and pour the mixture over the prebaked dough. Roll out the remaining ⅓ dough and place over the filling. Brush with the remaining beaten egg yolk, and sprinkle with sugar and almonds. Bake for 70 minutes in a 175°C oven.

RUF – Vanillin Zucker

Keith's Substitutions: Quark and *Griess* are not items that are regularly on Canadian supermarket shelves. I use the following substitutions: For 750g *Quark* I combine 250g sour cream and 500g cream cheese. For *Griess* I use wheat hearts.