# Cheesecake

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| 400g Flour | 200g Sugar |
| $3\frac{1}{2}$ – 4 Tsp. Baking Powder | 2 Tsp. Vanilla extract |
| 200g Butter | 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 $\frac{2}{3}$ 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

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| 750g Quark | 125g Raisins |
| 4 Eggs, separated | 50g Slivered almonds for garnish |
| 150g Sugar | 2 Tbs. "Griess" |
| 65g Butter | Juice and grated rind of $\frac{1}{2}$ 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 $\frac{1}{3}$ 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.