

The  
  
**Cheese Maker**  
 For Lovers of Cheese

Enjoy....



## Karina's Baked European Style Cheesecake

### Ingredients (26cm tin):

150g butter  
 150g sugar  
 4 eggs  
 1kg quark  
 200gm sour cream  
 2 tablespoons semolina  
 1 pack RUF baking powder  
 (European style baking powder)  
 Pinch of salt  
 50g almond meal  
 50g sultanas  
 Zest of ½ a lemon  
 1 tablespoon oats

Make 1kg of quark then follow these steps:

Cream butter and sugar, then stir in one egg at a time. Beat well until light and fluffy.

Add quark, semolina, baking powder, salt, almond meal, sultanas, and lemon zest.

Mix in all ingredients with a spoon.

Take a 26cm spring form pan and grease.

Sprinkle oats on the bottom of the pan and add mixture.

Bake at 160°C for 75 minutes.

### Note:

An alternative for this recipe is to use 800g ricotta and 200g sour cream instead of the quark.