

Pesach Cheesecake (Gluten Free)

Recipe By *Brynie Greisman*



Cooking and Prep:  1
h 40 m

Serves:  8

Contains: 

Preference: Dairy

Difficulty: Easy

Occasion: Passover

Diet: Vegetarian, Pescetarian,

Gluten Free

Source: Family Table by

Mishpacha Magazine

Ingredients (7)

Main ingredients

- 10 egg whites
- 1 cup sugar
- 3 envelopes vanilla sugar or 3 tablespoons **Gefen Vanilla Sugar**
- 4 rounded tablespoons **Gefen Potato Starch**

- 2.2 lbs (1 kilo or 4 250-g./8.5-oz. containers) white 5% cheese (gvina levana, or quark cheese)
 - 1 and 1/4 – 1 and 1/2 cups sour cream (I used the low-fat, 9% variety)
 - 1 tablespoon fresh lemon juice, optional
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Start Cooking

Make the Cheesecake

1. Preheat the oven to 325 degrees Fahrenheit (170 degrees Celsius).
2. Beat the eggs whites till stiff, gradually adding the sugar. While the mixer is at low speed, add the rest of the ingredients just until they are incorporated. Don't over-mix.
3. Pour into a 9- x 13-inch pan (you will have a little batter left for an additional small pan) and bake for 10 minutes.
4. Lower the temperature to 300 degrees Fahrenheit (150 degrees Celsius) and continue baking for another 50 minutes. Leave the cake in the oven for at least half an hour to cool.

Note:

What do I do with all those yolks? I actually tried making this cake and incorporating half the yolks into the batter together with the cheeses. It was delicious — and a little thicker, as opposed to spongy. You can also use them in any kugel you're making.

Tip:

It's advisable to place a pan with water on the bottom of the oven and leave it there while the cheesecake is baking. I usually do this step while preheating the oven. This ensures that the cake will stay high and not fall.

To get that real smooth cut when you slice your cheesecake (see photo), dip the knife in very hot water and rub it dry before cutting each slice.

Variation:

There is an optional cream that you can make for this cake if you make it during the year: Beat together one cup heavy cream (shamenet metukah), one cup milk, and four to five tablespoons vanilla instant pudding powder. Spread this on the cooled cake. Also, you can add one to one and a half teaspoons of very finely chopped lemon and/or orange rind when making it all year. It adds amazing flavor. You can also substitute corn starch or vanilla pudding powder instead of the potato starch during the year.