

The Classy Cheesecake

Recipe By *Renee Muller*



Cooking and Prep:  5
h 15 m

Serves:  20

Contains:    

Preference: Dairy

Difficulty: Easy

Occasion: Shavuot,
Chanukah

Diet: Vegetarian, Pescetarian

Source: Whisk by Ami
Magazine

In my first Shavuot with Ami, I introduced to you the European cheesecake. Last year was the year of Kaas Potjes. Was this year going to go by without some European specialty? Of course not! Let me present to you this delicious cake, made with farmer cheese (read: not as fattening) and yet so creamy and good. I received this fantastic recipe from my sister-in-law; she received it from her friend Leah, who grew up in Antwerp. The recipe is her mother's, so thank you, Mrs. Debby Zimmer, for sharing this delicious treat with me and all of AmiLiving's readers. This cheesecake is relatively quick and easy but does not skimp on taste or beauty. A bit less sweet than the average American cream-cheese classic, it is perfect served with berry syrup or chocolate shavings.

Ingredients (14)

Crust

2 (4.2-ounce) bags **Kedem Vanilla Tea Biscuits**

1 cup (2 sticks) butter, melted

Cheesecake

- 3 pounds farmer cheese, at room temperature
 - 10 eggs, at room temperature
 - 2 cups sugar
 - 16 ounces sour cream
 - 2 (6-ounce) vanilla lebens
 - 2 tablespoons flour
 - 2 tablespoons vanilla sugar
 - 1 (2.8-ounce) box Osem vanilla pudding
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Topping

- 1 (2.8-ounce) box Osem vanilla pudding
 - 1 cup milk
 - 1 and 1/4 cups heavy cream
 - 2 tablespoons confectioners' sugar
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Start Cooking

Prepare the Crust

1. Preheat oven to 350°F. In a food processor fitted with the knife blade, pulse all the tea biscuits into crumbs. Add melted butter and mix.
2. Divide crumbs between two springform pans (I use two 9-inch pans) and press down to form an even crust.
3. Bake for 10 minutes. Set aside.

Prepare the Cheesecake Filling

1. Combine all ingredients in the bowl of an electric mixer with the whisk attachment. Mix until smooth and no lumps are visible, stopping to scrape down sides if needed.
- 2.

Divide cheese batter between the two pans. Bake for 45 minutes.

3. Turn oven off (do not open) and leave cakes inside to cool for at least 4 hours. (I baked the cakes right before going to sleep and let them cool in the oven overnight.)

Prepare the Topping

1. Combine all ingredients in the bowl of an electric mixer fitted with the whisk attachment. Beat for 2 minutes until creamy but still a bit runny. Spread over both cakes, smoothing the tops with an offset spatula. Freeze.
2. To remove the cake from the pan, first run a sharp knife around the cake. Let cake thaw before serving.

Note:

Yield: 2 (9-inch) cakes. Feel free to halve the recipe.