

Aunt Gertrude's Cheesecake

Recipe By *Estee Kafra*



Cooking and Prep:  1
h 40 m

Serves:  12

Contains:    

Preference: Dairy

Difficulty: Medium

Occasion: Shavuot

Diet: Vegetarian, Pescetarian

Source: KosherScoop.com

I grew up with this cheesecake. It was (and still is) always stored in neat, even blocks in my Aunt Gertrude's freezer.

Ingredients (14)

Dough

- 12 ounces (3 sticks) butter
- 2 cups flour
- 3 tablespoons sour cream
- 3 egg yolks
- 2 tablespoons sugar
- 1/2 teaspoon salt

Egg wash

- 1 egg yolk
- 1 tablespoon water

Filling

- 4 tablespoons sour cream
 - 2 pounds farmer cheese
 - 3 tablespoons flour
 - 3 egg yolks and 5 egg whites, seperated
 - 10 ounces sugar
 - 1 tablespoon vanilla sugar
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Start Cooking

Prepare the Dough

1. Prepare an 11-inch x 17-inch baking pan by lining it with either parchment paper or foil.
2. Cut the butter into small chunks and mix together with flour. Add remaining ingredients in the order that they are written. Do not overmix. (You can use a mixer, but I prefer to do it by hand.) Cover bowl and chill dough for 2 hours.

Prepare the Filling

1. In a bowl, thoroughly combine sour cream and farmer cheese. Add flour, yolks and sugar, mixing well (again, I prefer to do this by hand).
2. In the bowl of an electric mixer, beat the egg whites and vanilla sugar until stiff peaks form. Fold whites into the filling mixture, combining well. Do not overmix.

Assemble

1. Divide dough into two equal parts. Roll one piece very thinly on a floured surface and place on bottom of prepared pan (you may have to trim some edges to create an even rectangle).
- 2.

Pour filling over crust. Using a spatula, spread evenly.

3. Roll out second piece of dough and place carefully on top of filling.
4. Brush top dough with egg wash. Preheat oven to 350°F.
5. Bake for one hour. After an hour, check to make sure that the bottom layer of dough looks baked. Extend the baking time for another 10 or 20 minutes if necessary.
6. After baking, cool completely before covering.

Variation:

You can create a lattice instead of plain dough to cover the cheesecake. Using the same dough, cut strips and crisscross over the top of the filling.