

Sweet Cheese Pie

Recipe By Nitra Ladies Auxiliary



Cooking and Prep:  1
h 15 m

Serves:  25

Contains:    

Preference: Dairy

Difficulty: Medium

Occasion: Shavuot

Diet: Vegetarian, Pescetarian

Source: The Heimishe

Kitchen (Nitra Cookbook)

Ingredients (15)

Filling

- 2 tablespoons Gefen Vanilla Sugar
- 1/2 cup flour
- juice of 1/2 a lemon (*optional*)
- 2 egg whites
- 4 eggs, separated

- 2 cups sugar
- 3 pounds farmer cheese

Dough

- 4 cups flour
 - 1 cup sugar
 - 2 eggs
 - 2 egg yolks
 - 1/2 teaspoon salt
 - 1/2 cup orange juice
 - 2 teaspoons **Haddar Baking Powder**
 - 1/2 pound margarine (use soy-free, if needed)
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Start Cooking

Prepare the Cheese Pie

1. Combine all ingredients for dough and knead until smooth.
2. For the filling, beat egg whites until stiff, add sugar and beat until peaks form. Combine remaining ingredients, fold into egg whites. Mix thoroughly.
3. Divide dough in half. Roll out one part on well-floured surface. Place into 10x16 inch pan. Pour cheese filling over dough. Roll out second half of dough, place over cheese filling. Prick dough with fork. Brush with egg yolk.
4. Bake at 350 degrees Fahrenheit for one hour.

Credit

Styling and Photography by Peri Bleier