

Light and Fluffy Passover Cheesecake

Recipe By *Brynie Greisman*



Cooking and Prep:  1
h 10 m

Serves:  12

Contains: 

Preference: Dairy

Difficulty: Medium

Occasion: Passover

Diet: Vegetarian, Gluten Free,

Low Fat, Pescetarian

Source: Family Table by

Mishpacha Magazine

Pesach cakes are often laden with sugar and oil. I was determined to come up with a cheesecake that is delicious, dietetic, and a little different. I know I succeeded because the stylist and photographer had a piece and then another, until I gently whisked it into the kitchen so my family would have some too. They couldn't believe it was low fat. Thanks, Cheryl Meskin, for the inspiration.

Ingredients (12)

Main ingredients

- 4 eggs, separated
- 1/4 cup plus 1/3 cup sugar
- 1 (8-oz./226-g.) container 3% quark cheese
- 1 (8-oz./226-g.) container 1/2% quark cheese

1/8 teaspoon Gefen Almond Flavoring

1/2 tablespoon vanilla sugar

3 heaping tablespoons potato starch

Topping

3/4 cup light sour cream

1/4 cup yogurt

1/2 tablespoon vanilla sugar

2 tablespoons sugar

Garnish

1 bar two-toned milchig chocolate

Start Cooking

Prepare the Cheesecake

1. Place a pan filled halfway with water on the bottom of the oven. Preheat oven to 350°F (180°C).
2. Beat egg whites until thick and shiny, adding the salt and quarter cup sugar. Set aside.
3. Beat yolks with a third cup sugar until lemony.
4. Add cheese, almond flavoring, and vanilla sugar.
5. Add potato starch, one tablespoon at a time.
6. Fold in egg whites.
7. Pour into a nine-inch round pan, preferably Pyrex. Bake for 30 minutes or until set. Do not open the oven in the middle!
8. Let rest in oven for 15 minutes, with oven off.
9. Meanwhile, line a strainer with two to three pieces of paper towels. Whisk sour cream and yogurt together in a small bowl and pour into strainer.
10. When all liquid is drained, pour back into bowl. Add the vanilla sugar and sugar and mix well.

Spread over cake, almost till the edge.

11. Garnish with chocolate shavings if desired.
12. For a more dietetic garnish, use fresh fruit or dollops of sugar-free jelly.

Note:

This cake can be frozen and actually tastes delicious from the freezer.

Tip:

This can be made in a wonder baker. Follow instructions as you would for other cakes. Let cool in pan with cover on.

Variation:

I tested this recipe many different ways and one of them was without any sugar whatsoever, and it was sheer diet bliss! (We ate a lot of cheesecake in the process but nobody complained.) It actually came out as high as the sky! Use two containers (500 grams) 1/2% quark cheese, drained (see above for instructions — this made for a thicker batter), sugar substitute equal to the amount listed, vanilla flavoring instead of the vanilla sugar, and for the topping two 0% yogurts (150 milliliters each), drained. Rest of ingredients remained the same. I didn't garnish it at all.

If almond flavoring is not available, sub 1/2 to 1 teaspoon fresh lemon juice.