

Cheesecake with Berry Cups

Recipe By *Esther Deutsch*



Cooking and Prep:  1 h

Serves:  24

Contains:    

Preference: Dairy

Difficulty: Easy

Occasion: Shavuot

Diet: Vegetarian

Source: Whisk by Ami

Magazine

Ingredients (14)

Cheesecake

- 3 Glicks Graham Cracker Crusts
- 3 containers (8 oz. each) light whipped cream cheese
- 1 package (7.5 oz.) farmer cheese
- 1 container (16 oz.) sour cream
- 1 and 1/2 cups sugar

- 5 eggs
 - 1 cup heavy cream
 - 1 tablespoon lemon juice
 - 1 tablespoon **Gefen Vanilla Sugar**
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Topping

- 1 container (16 oz.) sour cream
 - 2 tablespoon sugar
 - 1 teaspoon **Gefen Vanilla Sugar**
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Berry Cups

- 1 pint of store-bought berry sorbet
 - fresh berries and/or pomegranate arils
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Start Cooking

Prepare the Cheesecake

1. Preheat the oven to 350 degrees Fahrenheit. In the bowl of an electric mixer, or with a hand mixer, cream together the cream cheese, farmer cheese, sour cream and sugar. Beat in the eggs, one at a time. Add the heavy cream, lemon juice and vanilla sugar and mix until well combined.
2. Divide the mixture evenly among the three graham cracker pie crusts and bake for 50 minutes. Turn off the heat and leave the pies in the oven to cool for one hour.

Prepare the Topping

1. In a bowl, combine the sour cream, sugar, and vanilla sugar. Spread over the top of the three cooled cheesecakes. Refrigerate for at least five hours before serving. Serve with berry cups.

Prepare the Berry Cups

1. Melt the berry sorbet at room temperature or in the refrigerator. Stir in fresh berries of your

choice and/or pomegranate arils. Keep tightly covered and refrigerated until ready to serve.