

German Cheesecake

Most people think that Cheesecake originated in New York. It actually dates back over 4,000 years to Greece! This German recipe has been handed down to my mom who, along with my dad, lives in Kamloops, BC. This cheesecake, translated to "Kasekuchen" in German, is absolutely delicious! This version is a bit lighter than the American type. When we were growing up in our German house it was very common for my mom to make this cake and then invite friends over for coffee and a slice of this decadent cake.

Ingredients

- 1/4 cup butter
- 6 eggs
- 2 lbs Baker's cheese or Quark
- 5 ml vanilla extract
- 1 3/8 cups white sugar
- 2 ml lemon juice
- 1 package vanilla pudding powder (not instant)



Directions:

Beat the butter, eggs, vanilla extract, sugar and lemon together. Now add the Quark and package of powder (cooked kind) vanilla pudding. Mix with wooden spoon at this point as the mixture will be a bit thicker now. Pour mixture into a greased springform pan. Bake at 350 degrees for 50 minutes until it has puffed up, is set and the top is lightly golden brown.

Turn off the heat in oven, crack the oven door and let the cake rest in the oven for about 10 minutes. Remove from oven, let cool a few minutes and then carefully run a knife around the edge of springform pan to prevent the crust from sticking.

Let the cheesecake cool on the counter for an hour and then a couple of hours in the fridge. Transfer to a lovely serving plate.