

Käsekuchen - German Cheesecake

source : <http://www.dianasdesserts.com/index.cfm/fuseaction/recipes.recipeListing/filter/dianas/recipeID/2244/Recipe.cfm>



Makes 12 servings.

Ingredients:

For the Crust:

350 g all-purpose flour
1 teaspoon baking powder
A pinch of salt
2 teaspoons vanilla-sugar
1 tablespoon finely grated lemon rind
1 egg, beaten
60 g caster sugar
100g butter

For the Filling:

3 egg yolks
180 g caster sugar
2 teaspoons vanilla-sugar
75 g butter, very soft and at room temperature
170 g heavy cream
500 g Quark - cream cheese
20 g corn starch
3 egg whites
Pinch of salt

Instructions:

For the Crust:

Sift the flour, stir in the baking powder, salt, vanilla-sugar, lemon peel and sugar, then rub in the butter and knead to a smooth consistency with the egg. Place dough in a plastic bag in the refrigerator for 1 hour.

Preheat oven to 150 C.

Roll out the dough on a well-floured work surface, then form it into a ball again and roll it out a second time.

Place dough in bottom of little cake tins, pressing it up the sides almost to the top. Set aside.

For the Filling:

Beat the egg yolks with the sugar and vanilla-sugar until pale and foamy. Add the softened butter and beat well, then add the heavy cream and beat again. Add the quark and stir until the mixture is smooth and thoroughly combined.

Whisk the egg whites with the salt until very stiff, then very gently fold in the quark mixture, also adding the sifted cornstarch a little at a time. Pour the filling into the crust shell.

Trim the dough, leaving about 2.5 cm.

Bake in preheated oven for 30 to 45 minutes (longer if necessary) until well risen and golden.

Turn the oven off, and let the cheesecake rest in the oven for 15 minutes; then remove it from the oven, cool for an hour or so at room temperature, and refrigerate for several hours

This cheesecake is very nice served with sliced strawberries, or a raspberry sauce.

Keep cheesecake stored in the refrigerator, covered.

New York cheesecake

source: http://www.bbc.co.uk/food/recipes/new_york_cheesecake_20451



This is the classic New York baked cheesecake with a rich and creamy vanilla topping and a simple biscuit base.

*Wholemeal Digestive Biscuits

source :

<http://thelittleloaf.wordpress.com/2011/10/20/homemade-wholemeal-digestive-biscuits-2/>

Ingredients:

100g oats
100g wholemeal flour
1 tsp baking powder
50g light soft brown sugar
Pinch salt
100g salted butter, softened & cubed
1-2 tbsp milk

Ingredients

150g/5½oz digestive biscuits*
75g/2½oz butter, plus extra for greasing
900g/2lb full-fat cream cheese
200g/7oz caster sugar
200ml/7fl oz soured cream
3 tbsp plain flour
3 free-range eggs, plus 1 egg yolk, lightly beaten
2 tsp vanilla extract

Method:

Preheat oven to 180 degrees C. Blitz the oats to a fine powder in a blender then mix in a large bowl with the wholemeal flour, baking powder, brown sugar and salt.

Add the butter and mix until crumbly. Add the milk and mix to form a smooth dough. Wrap in cling film and pop in fridge to firm up for about 15 minutes.

Remove your dough from the fridge and roll out to around 3mm thickness. It will be very crumbly so you'll need to be very careful when rolling. Cut out circles of about 6cm diameter – I used a water glass to stamp out the shapes. Decorate with a pattern of your choice then bake in the middle of your oven for about 15 minutes.

When lightly golden but not too brown, remove from the oven and leave to cool on a wire rack. Store in an airtight container.

Preparation method

Preheat the oven to 180C/350F/Gas 4. Grease and line the base of a 23cm/9in spring form cake tin.

Place the biscuits in a plastic bag and crush with a rolling pin to fine crumbs.

Melt the butter and add the biscuit crumbs, stir to combine.

Place in the base of the cake tin and spread in an even layer, then flatten (use your fingers or a potato masher).

Bake in the oven for 10 minutes until golden. Remove and leave to cool while you prepare the filling.

Reduce the oven to 160C/315F/Gas 2.

In a large bowl, beat together the cream cheese and sugar until smooth then add the sour cream and flour and beat again.

Gradually add the eggs and vanilla essence beating well between each addition (beat in rather than whisk as you don't want to incorporate too much air as this will affect the smooth surface of the cheesecake).

Pour the cream cheese mix on to the biscuit base then bake in the oven for 45 minutes. The cheesecake should be just set with a slight wobble and should still be cream on top with just a slight golden hint around the edges.

Once the cheesecake is cooked, turn off the oven and prop open the door so that it is slightly ajar and leave the cheesecake to cool in the oven – this prevents the top from cracking.

Once the oven is cool you can remove the cheesecake to cool completely before removing from the tin.