

## **German Kasekuchen (German Cheesecake)**

**Crust:** 2 cups flour, sifted

4 tbsp. butter

½ cup granulated sugar

1 large egg

1 tsp. baking powder

In large mixing bowl blend all ingredients, cutting in butter and working mixture with hands or use food processor. Press dough into a greased 10 inch springform pan. Chill before filling.

Preheat oven to 375 degrees F.

**Filling:** 3 cups cottage cheese      ½ tsp. lemon rind, grated

½ cup cornstarch

½ tsp. vanilla extract

1 tsp. baking powder

1 cup sour cream

1 cup granulated sugar

1 cup raisins

4 large eggs

Press cottage cheese through a sieve. Combine cornstarch and baking powder and set aside. In a large bowl, combine cottage cheese with sugar, eggs, lemon rind, and vanilla extract. Beat until very smooth. Add the dry mixture to the cheese and blend well. Stir in sour cream and raisins. Pour cheese mixture into prepared crust and bake for one hour or until done. Turn oven off and prop door open. Allow cake to cool to room temperature. Cake should be served at room temperature.

*Option: Serve it with an orange sauce.*