

Cheesecake for Shavuot

From the Lovely Kitchen of Rini Feil



Time to Prepare: minutes



Cook Time: minutes



Serving: People

Ingredients

Baked dough

½ cup of butter

1¾ cups of flour

1tsp of baking powder

¼ cup of sugar

1 egg

Cheese filling

½ cup of melted butter

16 ounces of any cream cheese

2 tsp of vanilla extract

2 cups of heavy whipping cream

¾ cup of sugar

*1 can (21 ounce) of cherry pie filling
(optional)*

Cooking Method

The hardest part is to make the dough as you could see below:

- 1.Mix butter and sugar with a mixer until you get smooth cream.
- 2.Add the egg and mix.
3. In another bowl mix flour and baking soda.
4. Add the flour-baking soda to the smooth cream and mix until you get a soft dough.
5. Divide the dough to two parts: $\frac{2}{3}$ and $\frac{1}{3}$. The $\frac{2}{3}$ part will be the crust of your cake. The rest will serve as crumbs on top of the cake.
6. Bake at 350 F for ~15 minutes or until the dough becomes yellowish.
7. Cool for at least 1 hour.

While the dough is cooling, make the cheese filling.

Preparing the cheese filling:

8. In a medium bowl mix with the mixer together butter, cream cheese and vanilla until soft.
9. Add whipping cream and continue to mix until the batter becomes thick.
10. Add sugar and continue to mix until stiff.
11. Put the filling on the top of the baked dough and chill for a few hours or overnight.

12. Before serving, break up the leftover baked dough into crumbs on top of the filling.

13. Optional add cherry filling.

Bon Appetit!

Points to Remember
