

Polish Style White Cheesecake

makes one 23x32cm/9x15inch cake

Ingredients:

Dough:

3 cups all-purpose flour
1 ¼ cups powdered sugar
pinch of salt
5 egg yolks
2 sticks of butter (113g/4oz each)
2 teaspoons vanilla extract
1 heaped teaspoon baking powder

Cheesecake batter:

1.2kg/2.6lb farmers' cheese
1 cup sugar (divided)
2 sticks of butter (113g/4oz each)
6-7 tablespoons sour cream
1 tablespoon potato starch
2 cups egg whites (from about 15-18 eggs)
juice and zest from 1 lemon
1 teaspoon lemon extract
½ teaspoon baking powder
pinch of salt
150g/5.3oz raisins - rinse with hot, boiling water

Glaze:

1 cup powdered sugar
6-7 tablespoons lemon juice

Directions:

Dough:

Knead all ingredients until you get a smooth dough. You can use a mixer to do that. Divide the dough into two pieces, wrap each one with a foil and put in a refrigerator for about 30 minutes (or overnight).

Cheesecake batter:

Grind the cheese twice or three times. Set aside.

Cream the butter with $\frac{1}{2}$ cup of sugar until fluffy. Still beating gradually add the cheese (2-3 tablespoons at a time). Then add the sour cream, potato starch, baking powder, lemon juice and zest, lemon extract and mix everything very well.

In another bowl (large one) whisk the egg whites. Add the salt and gradually the remaining $\frac{1}{2}$ cup of sugar. They should be stiff and shiny.

Fold the whites into a cheese mixture - gradually, adding only a little of whites at a time. At the end add the raisins.

Remove one piece of the dough from the refrigerator, grate it and press it into a 23x32cm/9x15inch baking pan lined with a parchment paper. Parchment paper should stick out of the pan for about 1-2 inches because this cheesecake rises very high while baking. Bake the dough in a preheated oven 160-170C/335F for about 15 minutes. Let it cool. Then spread over it the cheesecake batter. Remove the second piece of the dough from the refrigerator and grate it over the cheesecake. Bake the cheesecake in a preheated oven 335F/160-170C for about 1 hour 20-30 minutes (depends on the oven). Then turn off the oven and let it sit inside for another hour. Remove, let it cool in a room temperature and put in the refrigerator for 4-6 hours or overnight.

Prepare the glaze mixing well the powdered sugar and lemon juice. Drizzle the glaze with a spoon over the cooled cheesecake. Decorate if you want, e.g. with some sprinkles. Let it set, cut into squares and serve.

Enjoy!:)

