

Lemon cheesecake

Ingredients

- 1 kg of curd cheese
- 0.5 glass of oil
- 10 dag of butter (melted)
- 1.5 glasses of sugar (to taste)
- 1 lemon kissel
- 5 eggs (whites separated from yolks)
- lemon juice and peel
- 2 tablespoons semolina
- dried fruit (optional)

Preparation method

Mix everything thoroughly (except the egg whites!). Whip the whites firmly and add them to the resulting mass. Combine by stirring gently. Put into a mould and bake for about 1 hour in an oven preheated to 180°C. The cheesecake can be baked on a cake, for example crunchy chocolate, or simply cheesecake. NOTE! If you use a large mould for baking, you should increase the size of the portion

Buszkowice Country Housewives Circle in Buszkowice

