



ROMANIA



CHEESECAKE

Ingredients:

Butter – 100 g

*Digestive biscuits –
200 g*

*Cheese cream –
400 g*

Eggs – 2

*Powdered sugar –
150 g*

*Vanilla essence – 2
tablespoons*

Cream – 400 ml

Topping:

*strawberry, sour
cherry or forest
fruit jam*



Preparation:

Melt the butter on a very small flame in a thick bottom pan.

Crush the biscuits well. The breadcrumb obtained is mixed well with melted butter.

Put the mixture on the bottom of a heat-resistant baking dish and press it well.



In a big bowl put the cheese cream, add the eggs and about 100 g of powdered sugar and a few drops of vanilla essence. Mix it well, until the cream is soft and smooth.

Pour the cheese mixture over the layer of biscuits and bake it for 20-25 minutes, in the preheated oven. Then, take it out of the oven and leave it to cool for 15-20 min.



Meanwhile, put the cream, the rest of the sugar and the vanilla essence in the bowl and mix with a wooden spoon. Add this final layer on top and bake it for another 10 min.

When the tart from the oven has cooled off, add this final layer on



Leave it to cool down and then place it in the refrigerator for 8- 10 hours. For the topping use strawberry or forest fruit jam, or whatever you prefer.

Enjoy!