**Cheesecake à la Horst**

**GROUND**

|  |  |
| --- | --- |
| 272.00 gram | Graham Crackers |
| 1.5 Tablespoon | sugar |
| 113 gram | butter, melted / soft |

* Crumble the cracker to a rough powder
* Mix all the ingredients above together
* Take a spring form and brush it with butter (against sticking)
* Build the ground and the walls with this mixture
* Put the spring form (bake it a little bit) in the refrigerator

**FILLING**

Mix together:

|  |  |
| --- | --- |
| 450 gram | cream cheese |
| 450 gram | cottage cheese / quark |

Mix together::

|  |  |
| --- | --- |
| 400 gram | sugar |
| 1.5 tablespoon | vanilla extract liquid or Vanilla sugar |
| 5 piece | egg yellow |
| 56 gram | cornstarch, (Mondamin) |

* Mix these two masses together and then:
* Fold under the whipped egg white

|  |  |
| --- | --- |
| 5 piece | egg white -> make egg snow |

* Now fill this dough into the spring form.

**BAKING**

* 1.5 hours
* 150 degree Celsius, air circulation, underwart
* cooling about 2 hours before open the spring form