



Christmas cheese cake

NIBBLEDISH CONTRIBUTOR

Ingredients

- 1 kg of cottage cheese, grounded
- 1 cup of sugar
- 8 eggs
- 1 package of vanilla pudding
- 1/2 cup of raisins
- 150 grams of dark chocolate
- 1/2 cup of almonds

Instructions

1. Grind egg yolks with sugar for fluffy mixture.
2. Combine cottage cheese with yolks & sugar mixture, add vanilla pudding (powder to add extra light texture to cheese cake).
3. Whip egg whites and add to cheese mixture, mix gently add raisins.
4. Pour into baking tray.
5. Bake about 1 hour in preheated oven, 180 C degrees.
6. Cool cheese cake.
7. Melt chocolate, smear over the cheese cake and garish with almonds.