Cream cheese cake

NIBBLEDISH CONTRIBUTOR

Ingredients

Crust

- 250g flour
- 80g light brown sugar
- 160g butter
- a little salt (about the tip of a knife)

Filling

- 750g quark (cream cheese)
- 3 eggs
- 150g white sugar
- 50g flour
- 1 lemon

Instructions

Crust

- Put the butter in the microwave for a while so it will melt. We need it to be completely liquid.
- Put the flour, brown sugar, butter and salt together in a bowl.
  Mix it well together until you can make a ball of dough from it using your hands. Add extra flour if it's too liquid.

- Grease a fairly deep pie dish.
- Now put the ball of dough in the middle and squeeze it so it gets spread all around the place. Push it up against the edges too.
  Put this in the oven on 180 degrees Celsius for about 20 minutes.

Filling

- Grate the lemon peal into a bowl and squeeze out the juice afterwards.
- Split the egg whites and yolks into different bowls.
- Mix the egg whites well together until they are completely stiff.
- Add the white sugar to the yolks and stir until all the sugar has been absorbed. It needs to become a white foamy mix. It might take a while but you'll gradually see it getting more white as you stir.
- Add the 50g of flour and some cream cheese. Mix this well until the mixture has no hard pieces left.
- Now add the rest of the cream cheese little by little and stir well.
- Also gradually add the lemon peal and juice in this stage.
- When all the cream cheese and lemon is finally added, it's time to add the stiff egg whites. Use a big spoon to do this so you don't break the air bubbles inside too much.
- Finally poor this mixture into the prebaked crust and put it in the oven again for another hour. 180 degrees Celsius again. There should be a yellow-brown crust on top when it's ready.

All done. Enjoy!