



Peach and cottage cheese cake

NIBBLEDISH CONTRIBUTOR

Ingredients

- 1/2kg wheat flour
- 25 grams of fresh yeast
- 1/2 cup + 2 tablespoons of sugar
- 1 package of vanilla sugar
- 2 eggs
- 1 egg white
- 1/2 package of vanilla pudding
- 100 grams of butter
- 1/2 cup of milk
- 250 grams of peaches
- sliced almonds
- crushed pistachio nuts

Instructions

1. Mix yeast with 1/2 cup of water, 1 teaspoon of sugar and 1 tablespoon of flour. Keep in warm place and wait till it doubles.
 2. Mix soft butter with 1/2 cup of sugar and 1 egg, till mixture becomes smooth.
 3. Sift flour, add pinch of salt, pour in yeast mixture, 1/2 cup of milk and butter mixture. Knead smooth and elastic dough. Let it rest 1 hour. It should double. Knead again and let it rest again.
 4. Meantime, mix cottage cheese with 1 egg, vanilla sugar and pudding powder.
 5. Wash and peel peaches, remove pit, cut it cubes.
 6. Roll out dough into rectangular 40 x 50 cm. Smear with cheese mixture, sprinkle with peaches. Roll up the dough. Transfer into round baking tray.
 7. Smear with whipped egg white, sprinkle with almonds, pistachio nuts and 2 tablespoons of sugar.
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8. Bake in preheated oven, in 180 C degrees, about 50 minutes till top is golden brown.