Raspberry Cheesecake

NIBBLEDISH CONTRIBUTOR

Ingredients

- 800 grams of curd cheese
- 1/2 cup of sugar
- 2 tablespoons of wheat flour
- 4 eggs
- 100 ml of heavy cream
- 1/2 teaspoon of vanilla flavor

- 5 tablespoons of raspberry jelly

Instructions

1. Mix curd cheese, sugar and flour. Add eggs, one by one, then add vanilla flavor and cream.
2. Pour cheese mixture into baking tray and arrange drops of raspberry jelly on top, cover with aluminum foil.
3. Bake in preheated oven, first 15 minutes in 175 C degrees, then reduce temperature to 120 C degrees and continue baking 90 minutes.
4. Remove from the oven, cool down and refrigerate, it will be best next day.