



Sour Cherry Cheesecake

Vişneli Çiskek



1 pack of mild cream cheese
2 eggs
1/2 pack of icing sugar powder
1/3 cup wheat starch
1 pack vanilla
1/2 cup granulated sugar
1 pack oats biscuit
1 tablespoonful breakfast butter

For Upper Side:
1 cup cleaned sour cherries
1/2 cup sour cherry juice
1 tbsp granulated sugar
1/2 tbsp wheat starch

- # Blend the biscuits to turn them into powder. Knead this powder with melted butter. Place it into a small cake mould firmly, by forcing on it.
- # Put the cheese and granulated sugar into a deep bowl. Blend this mixture for about 2-3 minutes. Then, add starch, icing sugar and vanilla into the mixture and whisk it for a while more.
- # Break one of the eggs, mix until it spreads in the mixture homogenously. Then, add the second egg into the mixture also and mix well. Pour this mixture over the biscuit layer in the cake mould.
- # Place the mould into the oven, which is preheated to 347 F, bake the cake for a bout 45-50 minutes.
- # While the cake cools down, after removing it from the oven, prepare the sour cherry mixture. Put sour cherries, sour cherry juice, sugar and starch into a small pot. Cook it for a while more, after it reaches to the boiling temperature.
- # Lay over the sour cherry mixture all over the cool cake. Refrigerate it for half an hour. Then remove it from the mould.
- # Slice and serve.

Note: You can cook different types of cheesecakes with different ingredients, as: peach, plum or cherry.