



## QUARK CHEESECAKE COCKAIGNE

### INGREDIENTS:

#### For Crust:

- 1/4 cup fresh lemon juice
- 3/4 cup (1 1/2 sticks) chilled unsalted butter, diced
- 1/2 cup packed golden brown sugar

#### For Filling:

- 1 cup sugar
- 1 teaspoon vanilla or almond extract
- 3 large eggs (room temperature)

#### For Topping:

- 1/4 cup sugar
- 1 tablespoon vanilla
- 1/4 teaspoon salt
- Fresh berries



PHOTOGRAPHY BY ELIESA JOHNSON

### DIRECTIONS:

#### Make Crust:

Position rack in center of oven and preheat to 350°F. Wrap foil around outside of 10-inch-diameter springform pan with 3-inch-high sides. Combine graham crackers, butter and sugar in processor. Using on/off turns, blend until crumbs begin to stick together. Press crumbs onto bottom and 2 3/4 inches up sides of springform pan. Bake crust 10 minutes. Transfer to rack and cool while preparing filling. Maintain oven temperature.

#### Make Filling:

1. In a medium bowl, beat until creamy (about 30 seconds to 1 min) 1 1/2 pounds quark cheese. Gradually beat in 1 cup sugar, 1 teaspoon vanilla/almond extract. Beat in the eggs – 1 at a time, just until incorporated, scraping the sides of the bowl and the beaters after each addition.
2. Scrape the batter into the crust and smooth the top. Place on a cookie sheet. Bake until the center just barely jiggles when the pan is tapped, 45-55 minutes. Let cool in the pan on a rack for at least 1 hour.

#### Make Topping:

1. Whisk all ingredients in a medium bowl to blend. Spread topping over the cake.
2. Let cool completely in the pan on a rack before unmolding. Cover and refrigerate for at least 3 hours, preferably 24, before serving top with fresh berries.

*Recipe provided/modified by Rama Bryceson, Turnip Rock farm.*

*From The Joy of Cooking (1997) by Irma S. Rombauer, Marion Rombauer Becker, and Ethan Becker*