Cheesecake

24cm springformpan - butter the pan thoroughly and lightly sprinkle flour

Dough Ingredients:

300 gr. (1 1/3 cups) of 70% wholewheat flour

180 gr. soft butter (¾ cup)

60 gr. sugar (¼ cup)

3 tablespoons of water

\* Mix and place in refrigerator overnight.

Filling:

Ingredients:

500 gr. cream cheese (just over 2 cups)

250 ml yogurt

4 eggs

200 gr. sugar (¾ cup)

100 gr. soft butter (½ cup)

Zest of one lemon

1 fresh vanilla bean, split and scrapped



Preparation:

Line the dough at the bottom and sides of the pan.

Mix in a bowl: cream cheese, yogurt, half the quantity of sugar, egg yolks, butter, lemon and vanilla extract.

Whip the egg whites in a separate bowl together with the remaining half of the quantity of sugar.

Fold the cheese mix into the whipped egg whites.

Bake in 200°C preheated oven for 35-40 minutes. **Do not leave unattended!!**

Topping:

1 teaspoon of apricot jam + 1 tablespoon of brandy.

Heat, mix and spread on cake after chilled in the refrigerator.