

CAKES

CHEESECAKE WITH RHUBARB†

(KÄSEKUCHEN MIT RHABARBER)

Cake:

- 1 1/2 cups flour
- 1 teaspoon baking powder
- 1/3 cup sugar
- 1 egg
- 8 tablespoons (or 1 stick) butter or margarine
- 2 tablespoons plain breadcrumbs

Filling:

- 4 eggs
- 1 cup sugar
- 1/2 cup water
- 15 oz. ricotta cheese
- 1 teaspoon vanilla extract
- 1 tablespoon cornstarch
- 2 lbs. rhubarb
- 1 tablespoon plain breadcrumbs
- dash of salt

Cake:

Grease a springform pan (10" X 13"). Sprinkle with 2 tablespoon breadcrumbs and set aside. Place flour on the countertop and over the top sprinkle baking powder and sugar. Make a well, drop in the egg and cut the butter or margarine into slices over it. Knead into smooth dough and place in the refrigerator for 45 minutes.

Filling:

Peel the rhubarb, cut off the roots and leaf ends and cut into 1" pieces. Place in a saucepan with 1/2 cup sugar, 1/2 cup water and bring to a boil. Cover the pan and simmer until soft. Pour into a colander to drain. Take the dough out of the refrigerator and knead it twice. Line the springform pan making sure it

comes up the sides for 1/2 inch. Prick over the entire bottom of the pan with a fork. Bake in a preheated oven at 350° for 20 minutes. Remove from the oven and set aside. Separate the eggs. Beat the whites with a dash of salt until stiff and place in the refrigerator. Beat yolks with 1/2 cup sugar until creamy (5 minutes). Add ricotta cheese, vanilla extract and corn starch and beat until mixed. Sprinkle 1 tablespoon breadcrumbs over the baked dough and lay the rhubarb over it evenly. Take the stiff egg whites and fold them carefully into the cheese mixture. Pour the cheese mixture over the rhubarb and smooth evenly over the top. Immediately bake in a preheated oven at 340° for 40-50 minutes until the top is golden. After baking let the cake sit in the pan 10 minutes. Loosen the edges with a knife and cool the cake in the pan for 1 hour before serving.

Makes 1 cake

