

CAKES

CHEESECAKE WITHOUT CRUST†

(KÄSEKUCHEN OHNE BODEN)

- 3/4 cup cream of wheat
- 2 packages of vanilla pudding (3oz. size non instant variety)
- 1 teaspoon baking powder
- 2 oz. almonds (slivered)
- 3 tablespoons breadcrumbs (plain)
- 5 large eggs
- 1 cup sugar
- 45 oz. ricotta cheese
- 1 cup whipping cream
- 2 tablespoons lemon juice
- 1 tablespoon powdered sugar

Grind the almonds and set aside. Grease a springform pan (10"wide X 3" deep). Thoroughly sprinkle the pan with the breadcrumbs and set aside. Place the cream of wheat in a bowl and add the 2 packages of vanilla pudding and baking powder. Mix well and set aside. In a large bowl beat the eggs with the sugar until creamy (approximately 5 minutes). Add the cheese, whipping cream, lemon juice, ground almonds and the cream of wheat mixture. Beat well and pour into the previously prepared springform pan. Smooth the top and bake in a preheated oven at 330° for 1 1/2 hours. **Do not open the oven for the first hour.** Take the pan out of the oven and place it on a cake rack to cool for 30 minutes. Loosen the edges with a knife and cool for another hour while still in the pan. Once cake is cold dust the top with the powdered sugar.

Makes 1 cake

