

Rob Hoffnung's mother's Hungarian cheesecake recipe. It is truly "Finum."

(Some notes: The recipe was published in the Hackensack (NJ) Bat Sheva Hadassah cookbook in 1975. It calls for "1 measure sour cream" meaning 1 cup of sour cream. Also, creamed cottage cheese can be hard to find, so this year Marsha and I are trying regular, large curd cottage cheese. We'll let you know how that turns out.)

HUNGARIAN CHEESE CAKE

Fin om Turos

Penny Hoffmann Hoffnung

For Filling:

2 lbs. creamed cottage cheese

6 eggs

1 1/2 c. sugar

2 Tbsp. flour

1/4 lb. sweet butter

1 tsp. salt

1 measure sour cream

2 Tbsp. vanilla

For Pastry:

2 c. flour

2 Tbsp. sour cream

1/4 c. sugar

1/2 lb. butter (reserve Tbsp. for pan)

1/2 tsp. salt

milk to absorb

For Pastry: Leave butter at room temperature until it softens. Mix butter, sugar, salt, flour and sour cream add milk to absorb the flour. Cut pastry in two equal balls. Refrigerate for at least 2 hours. Roll out 1/2 pastry to fit a 10x15 pan and its rise. Set in well buttered pan. Roll out other 1/2 and cut into one inch strips to be placed diagonally one strip next to the other over the cheese filling.

To prepare Cheese Filling: Mix butter (softened) salt, 1/2 of the sugar and egg yolk. Add sour cream, flour and vanilla, add to cheese. Beat white of eggs into a stiff with other half of sugar and cut into the mixture. Pour into bottom crust. Place strips of pastry on top.

Preheat oven 400 degrees. Bake for 45 minutes. Turn off oven. Let it stay in until oven cools. Cut into 2 inch squares with a sharp serrated knife.