

German Cheesecake with Greek Yogurt

This is my adaptation of my friend Kirsten's recipe for German cheesecake – with widely available Greek yogurt instead of Quark. Her recipe is called Quarktorte Tina. I have no idea who Tina is, and I don't think Kirsten knows but the recipe is great.



Crust:

7 tablespoons (100 g) unsalted butter, softened
¼ cup plus 2 tablespoons (75 g) sugar
1 2/3 cups (230 g) flour
2 level teaspoons baking powder
1 large egg
Pinch of salt

Filling:

¾ cup (150 g) sugar
1 package vanilla pudding mix for cooked pudding (European Gourmet Bakery Organics or Dr. Oetker Organics)
1 tablespoon vanilla sugar, or 1 tablespoon sugar and 2 teaspoons vanilla extract
½ cup canola oil
2 cups (500 g) 0% Greek yogurt (Fage), at room temperature
2 large eggs
2 cups (500 ml) milk (0% or 2%)



1. Preheat the oven to 400 degrees F (200 degrees Celsius).
2. For the crust, mix all ingredients with well with an electric mixer to a crumbly consistency. Grease a 10-inch (25 cm) springform pan and distribute the dough evenly in the pan. Press it down with your fingertips and form an even 2-inch (5 cm) edge all around. Place in the refrigerator while you prepare the filling.
3. Mix the sugar, vanilla pudding, vanilla sugar, oil, Greek yogurt and eggs with an electric mixer until smooth. Add the milk and mix well.
4. Remove the pan from the refrigerator and prick it several times with a fork. Pour the filling into the pan (it will be very liquid). Bake in the preheated oven at on the medium rack for 60 minutes. If the top browns before the time is up, place a large sheet of greased aluminum foil on top.
5. Turn off the oven and leave the oven door half open. Let the cake sit there until the oven is completely cooled down. Remove the sides of the pan and let the cake cool completely to room temperature, then refrigerate.

Makes 12 to 16 servings