



Käsekuchen (traditional German no crust cheesecake)

15'
Hands on

90'
Cook Time

10-12
Portion(s)

1
Difficulty



Ingredients

- 250 g butter, at room temperature
- 250 g granulated sugar
- 4 eggs, medium
- 80 g corn starch
- 20 g icing sugar
- 1 teaspoon(s) [vanilla extract](#)
- 1 kilo strained yogurt
- lemon zest, of 1 lemon
- lemon juice, of 1 lemon

To serve

- [cherry spoon sweet](#)

Διατροφικός πίνακας

Nutrition information per portion

361 Calories (kcal)	21.0 Total Fat (g)	13.0 Saturated Fat (g)	35.0 Total Carbs (g)
18%	30%	65%	13%
29.0 Sugars (g)	7.2 Protein (g)	0.0 Fibre (g)	0.25 Sodium (g)
32%	14%	0%	4%

Method

- Preheat the oven to 120° C (248° F) set to fan.
- In the mixer with the whisk attachment, beat the butter and sugar on high speed for 2-3 minutes until they are fluffy.
- Lower the speed of the mixer and add the eggs one by one, by mixing well until the mixture is homogenized.
- Then, add the cornflour, sugar, vanilla extract, and beat for 1-2 more minutes.
- Lower the speed of the mixer and add the yogurt little by little, and in the end, the lemon zest and.
- Brush a round 27cm [springform pan](#) with butter and pour our mixture into it.
- Bake for 90 minutes.
- Remove from the oven, place it on a [rack](#), and leave it inside the pan until it is completely cool.
- [Serve](#) with [cherry spoon sweet](#).