

# Käsekuchen (German Cheesecake)

Yield: 4 min  
Total Time: 105 min

Recipe from: <https://www.recipeschoose.com/recipes/swiss-kasekuchen-recipe>

## Ingredients:

- 2 cups all purpose flour
- 9/16 cup butter
- 1 pinch salt
- 2 3/8 tablespoons sugar
- 2 egg yolks
- 3 tablespoons water
- 5 3/4 cups quark regular, not non-fat, see note for a substitution
- 4 1/4 tablespoons unsalted butter melted
- 5/8 cup sugar
- 4 egg yolks
- 4 egg whites
- 1 tablespoon vanilla extract
- 1 lemon
- 1 pinch salt

## Nutrition:

1. Calories: 1300 calories
2. Carbohydrate: 98 grams
3. Cholesterol: 555 milligrams
4. Fat: 88 grams
5. Fiber: 3 grams
6. Protein: 32 grams
7. SaturatedFat: 51 grams
8. Sodium: 1030 milligrams
9. Sugar: 45 grams

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