**Breakfast Cheesecake**

Recipe from "Fresh & Easy Kosher Cooking" by Leah Schapira

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*My mother serves this for breakfast every Shabbos morning and my family polishes two cakes off completely. You can use reduced fat cream cheese and reduced fat sour cream for a lighter version of the cheesecake. You can also serve this in a pyrex baking dish or in a spring form pan for a more elegant presentation. This is my daughter’s favorite, as she says, “I loooovvveee Bubbe’s cheesecake.” Although this recipe makes three pies, this cheesecake freezes well so simply wrap the extras if there are any and freeze to enjoy later.*

1 lb. farmer cheese
1 ½ cups sour cream (3/4 container)
1 8 oz. container whipped cream cheese
6 large eggs, separated
¼ cup orange juice
1 Tbsp. vanilla sugar
1 ½ cups sugar, divided

3 round graham cracker pie shells
3 Tbsp. flour, heaping

Sour cream topping:
1 ½ cups sour cream (3/4 container)
1 Tbsp. vanilla sugar
1 Tbsp. sugar

Preheat oven to 350°F. In a large bowl using a spoon, mix farmer cheese,  sour cream and cream cheese.  Add 6 egg yolks, orange juice, vanilla sugar and ¾ cup sugar. Mix till incorporated. Add flour.  In a mixer, beat egg whites until stiff peaks form. Gradually add the remaining ¾ cup sugar. Fold beaten whites into the cheese mixture. Divide filling into the 3 pie shells and bake for 40 minutes until slightly golden at the edges.

 To prepare topping, combine sour cream and sugars.  Remove cheesecakes from oven and let cool 5 minutes. When still warm, divide the sour cream topping between the three cheesecakes. With the back of a spoon, starting from the center, circle the topping across the top until it covers the entire cake. If serving for dessert, you can drizzle with dulce de leche, caramel or desired topping.