Israeli-Style
Cheesecake

Pharaoh's daughter drew Moshe out of the water on the 6th of Sivan, and he was willing to be nursed only by a Hebrew woman. Therefore we recall Moshe's merit on Shavuot by eating milk foods. Furthermore, the numerical values of the letters of the Hebrew word, *chalav* (milk), add up to 40, corresponding to the 40 days Moshe spent on Mount Sinai.

In the spirit of festive milky foods, here's an Israeli-style cheesecake recipe for you to bring a little taste of Israel to your table this Shavuot.

Ingredients

For the Crust
- 7 tablespoons butter (room temperature)
- 2 egg yolks
- 1/3 cup sugar
- 1 1/2 cups flour

For the Filling
- 3 eggs
- 3 1/3 cups Israeli white cheese – *gevina levana*. If not available, you can substitute quark or cream cheese in an equal amount.
- 1/2 cup sugar
- 1 ½ teaspoons vanilla extract
- 2 tablespoons flour

For the Topping
- 8 ounces sour cream
- 1 ½ teaspoons vanilla extract
- 2 tablespoons sugar

Directions

1. Preheat oven to 375° F (190° C). Spray a 9x13-inch cake pan with non-stick cooking spray.
2. In a bowl, combine crust ingredients with your hands until the mixture is crumbly.
3. Press the mixture into the bottom of the cake pan.
4. In a separate bowl, combine the filling ingredients.
5. Pour this mixture on top of the crust base.
6. Bake for 30 minutes or until the cheese does not wobble. Remove cake and cool for 30 minutes.
7. Turn oven temperature down to 200° F (95° C).
8. In a small bowl, mix topping ingredients. Spread evenly over the cooled cake.
9. Bake again for 20 minutes.
10. Refrigerate until fully cooled and firm and then serve!

As we say in Israel, B'teiavon!