

Russian Cheesecake



Ingredients

Mixture:

200 g spelt flour type 630
or wheat flour type 550

1 sachet baking powder

100 g (cane) sugar

1 sachet Bourbon vanilla sugar
or ½ tsp Bourbon vanilla powder

125 g plant-based margarine
(room temperature!
chopped into chunks)

Cream:

500 g natural soy yogurt

1 sachet vanilla pudding powder

50 g (cane) sugar

1 sachet Bourbon vanilla sugar
or ½ tsp Bourbon vanilla powder

250/300 g deep-frozen raspberries

(3 tbsp oat milk)

Preparation

1. Mix all the ingredients for the mixture with your hands in the bowl.
If the mixture is too hard to knead add some oat milk.
2. Place some mixture aside for the crumbs and put the rest into a springform pan.
Don't forget to form an edge. Place the pan in the refrigerator for **one hour**.
3. Preheat the oven to 160° C (upper and lower heat.)
4. Mix all the ingredients for the cream and pour the cream into the pan.
5. Form the crumbs from the rest of the mixture and spread on the cream.
6. Bake for 60 minutes and allow the cake to cool down.

Recipe from <http://www.chefkoch.de/rezepte/1845061298839161/Veganer-Russischer-Zupfkuchen.html>

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