



It should be noted that Polish cheese cake is very unlike the American variety; having a solid, dry consistency--although it is moist and flavorful.

Ingredients:

4 eggs
24 ounces ricotta cheese
1 cup sugar
1 teaspoon vanilla
8 ounces sour cream
1/2 lemon zest
10 gingersnaps

Directions:

Preheat oven to 350 degrees
Generously butter a 9 inch spring form pan
Grind gingersnaps into fine crumbs and dust the bottom and sides of the pan with the crumbs.
Beat cheese. Add sugar. Beat until light and feathery.
Add the eggs, one at a time and beat well after each one.
Beat in vanilla, sour cream, and lemon zest
Pour into prepared pan and sprinkle the top with more gingersnap crumbs if desired.
Bake for 1 hour (center should be firm)
When cake is done, turn off the heat and leave the cake in the oven for 40 minutes with the oven door closed.

Remove and let stand until cool. Refrigerate. Top with fruit if desired. Remove sides of pan before serving.