

GLUTEN FREE CHEESE CAKE

Ingredients:

1 pound (16 oz.) cottage cheese
¼ cup gluten-free flour (I use rice flour & tapioca starch)
4 egg yolks
½ cup sugar
½ lemon juice
1 ½ tsp. rind
½ tsp gluten-free vanilla
pinch of salt
1 pound (16 oz.) cream cheese
½ cup sour cream
4 egg whites
½ cup sugar (additional)
1 cup crushed gluten-free chocolate chip cookies (store-bought)
¼ cup butter



Directions:

Beat Cottage cheese

Add:

Sifted rice and tapioca flour

Beat:

Eggs yolks

Sugar

Add:

Juice of lemon

Lemon rind

GF vanilla

pinch salt

Fold into the cheese.

Add and whip:

16 oz. Cream cheese

Sour cream

Beat:

4 egg whites

½ c. sugar

Add to total mixture, folding in gently.



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Directions:

Pour into pan pressed with crushed GF chocolate chip cookies (store bought or homemade) and butter.

Bake at 300 degrees for 1 – 1 ¼ hour. Let STAND in oven turned off for 2 hours so it won't sink.

Can decorate with sour cream and chocolate chips.