

## **SERNIK À LA MARYSIA** (Vanilla cheese cake)

### **INGREDIENTS**

7 ozs liquidised digestives  
2 ozs melted butter  
2 ozs sugar  
16 ozs cottage cheese  
2 whole eggs  
9 tblsp sugar  
Scrapings from fresh vanilla pod

1 carton sour cream  
3 level tblsp sugar  
Scrapings from fresh vanilla pod

### **METHOD**

Mix the biscuits, butter and sugar together, then press into a flan dish.

Liquidise the cheese, eggs, sugar and vanilla scrapings. Pour into a flan case and bake at 180°C for 30-40 minutes.

Mix the sour cream, sugar and vanilla scrapings and pour onto cake. Bake for a further 5-10 mins. Chill and serve.

