

Russian Cheesecakes - Tvorojniki

Source: ?? old recipe

Ingredients

- 1 pint Ricotta Cheese
- ½ cup Flour
- 1 teaspoon Baking Powder
- 1 teaspoon Grated Lemon Rind
- 1 teaspoon Vanilla
- ⅓ cup Sugar
- 1 Beaten Egg
- 1 lb. Dried Apricots
- 1 (12 oz) can Apricot Nectar
- 1 cup Water
- ½ cup Sugar
- 1½ teaspoons Grated Lemon Rind

Method

Process ricotta cheese in blender until smooth.

Combine rest of ingredients with the cheese. Chill at least 1 hour.

With floured hands, form flat round cakes 2" across, ½" thick. Saute on both sides in clarified butter until golden. Serve hot with Kissel.

Kissel

Combine apricots, nectar, water. Let stand OVER NIGHT.

Cook covered, very slowly for 20-25 minutes. Cool slightly. Puree in blender, add sugar, lemon rind. Blend well.