

Ostkaka (Cheese cake).

Measure $1\frac{1}{2}$ C powdered milk;
add 1 qt water (almost hot); mix
 $\frac{1}{2}$ C flour and enough water
to make a thin paste.

Dissolve $\frac{1}{2}$ cube Rennet in $\frac{1}{4}$ C
water; add to flour and
water paste, add to milk
Stir just enough to mix.

Let stand for about 40 or 50
minutes; drain off 2 or 3
cups whey. Have ready 2
beaten eggs, $\frac{3}{4}$ C sugar $\frac{1}{2}$ C
cream add to above curds

Pour into a baking dish
and bake for $1\frac{1}{2}$ hrs at 350°
Serve with lingonberry
topping.

This is the recipe just
as it is written, however
I add a dash of salt and $\frac{1}{2}$ t
vanilla, and I like to bake it

at a lower temperature, a
longer time, make 325° or even
300°

Buy "Chuse resin" at the
drug store. You can buy as
many cakes as you like, it
is quite expensive.

Yours with success,

Clara Lind