

Cheese cake „Snickers” (without baking)

Ingredients

For cheese and chocolate mass:

600 g semi – fat crud

50 g potato flour

100 g sugar

1 egg

100 g butter or margarine

150 g milk or dessert chocolate



For cheese and nut mass:

600 g semi – fat crud

50 g potato flour

100 g sugar

1 egg

50 g butter or margarine

150 peanut butter

Additionally:

1 pack of crackers

200 g peanuts

400 g butterscotch mass (kajmak flavour)- 1 can of sweet condensed milk cooked for 3-4 hours

50 g milk or dessert chocolate

2 spoon of milk (for chocolate glaze)

Steps:

1. Cover rectangular baking plate (24 x 38 cm) with baking paper. Cover bottom of the plate with crackers.
2. Grind the semi-fat curd twice by a meat grinder or potatoes press. Add sugar, egg, potato flour, and chocolate (dissolved in water bath) to the curd. Mix everything to obtain homogeneous mass.
1. Dissolve butter or margarine in the pot. Add into pot cheese and chocolate mass, and mix all the time, so that the mass does not burn. Cook the mass until bring the cheese mass to the boil (until the steam bubbles escapes from cheese mass). Then cook it for few minutes.
3. Pour hot mass on crackers. Align the surface and put away the baking plate to cool down.
4. Grind the semi-fat curd twice by a meat grinder or potatoes press. Add sugar, egg, potato flour, and peanut butter to the curd. Mix everything to obtain homogeneous mass.
2. Dissolve butter or margarine in the pot. Add into pot cheese and peanut butter mass, and mix all the time, so that the mass does not burn. Cook the mass until bring the cheese mass to the boil (until the steam bubbles escapes from cheese mass). Then cook it for few minutes.
5. Pour hot mass on the previous first mass. Align the surface and put away the baking plate to cool down.
6. Put the baking plate to the fridge for about 30 minutes.
7. In the meantime put the pan on the cook, add peanuts and toasted them for 10 minutes, until they will have nice brown colour. Then cool them down.
8. After 30 minutes take out baking plate from fridge. Spread the top of the cake by butterscotch mass and sprinkle it with toasted nuts. Pour whole cake by chocolate glaze (dissolve chocolate with milk in water bath). You can use spoon. Take some glaze on it and and pour glaze with sliding movements.
9. Put the cake to the fridge for few hours.

Bon appetit!

The recipe is derived from Kuchnia Magdy webpage

<http://kuchniamagdy.pl>

