

Pashka

Servings: 10

"This creamy traditional Russian Easter dish is like cheesecake without the crust, and may be enjoyed anytime!"

Ingredients:

2 (8 ounce) packages cream cheese, softened
1 (8 ounce) container cottage cheese
1 (8 ounce) container sour cream
1/4 cup margarine, melted
1 cup white sugar
1/4 teaspoon lemon extract
1 teaspoon vanilla extract
1/2 cup finely chopped blanched almonds
1/2 cup currants



Directions:

1. In a medium bowl, thoroughly blend cream cheese, cottage cheese, sour cream and margarine.
2. Gradually fold in sugar, lemon extract, vanilla extract, almonds and currants.
3. Transfer the mixture to a shallow 13x 9 glass dish. Cover with a cloth, and chill in the refrigerator 8 hours, or overnight.