

# Kohupiimakook Recipe



## Ingredients for the crust:

- 200 g (1  $\frac{3}{4}$  cups) all-purpose flour
- 100 g ( $\frac{1}{2}$  cup) granulated sugar
- 100 g (7 tbsp) unsalted butter, cold and cubed
- 1 large egg
- 1 tsp baking powder
- A pinch of salt

## For the filling:

- 500 g (2 cups) kohupiim or full-fat cottage cheese (preferably smooth or blended)
- 50 g ( $\frac{3}{4}$  cup) granulated sugar
- 2 large eggs
- 100 ml ( $\frac{2}{5}$  cup) sour cream
- 1 tbsp semolina or cornstarch (to bind)
- 1 tsp vanilla extract or 1 sachet vanilla sugar
- Zest of  $\frac{1}{2}$  lemon (optional but traditional)
- Optional toppings or additions:
  - Raisins or berries (blueberries, currants, or chopped apples)
  - Powdered sugar for dusting

## Instruction:

### 1. Prepare the dough

In a large bowl, combine flour, sugar, baking powder, and salt. Add cold butter cubes and rub them into the flour with your fingers or a pastry cutter until the mixture resembles coarse crumbs. Add the egg and mix until a soft dough forms. It should come together but not be sticky. Wrap the dough in plastic wrap and refrigerate for 20–30 minutes while preparing the filling.

### 2. Make the filling

In a medium bowl, combine cottage cheese, sugar, and eggs. Add sour cream, semolina (or cornstarch), vanilla, and lemon zest. Mix well until smooth. If your cottage cheese is grainy, blend it with a hand mixer or immersion blender for a creamier texture.

### 3. Assemble the cake

Preheat your oven to 180°C (350°F). Grease a 24 cm (9-inch) springform pan or line it with parchment paper. Press about two-thirds of the dough evenly into the bottom of the pan and slightly up the sides. Spread the filling over the crust. Crumble or grate the remaining dough on top (optional, but gives a nice texture).

### 4. Bake

Bake for 40–50 minutes, or until the top is lightly golden and the center is set. Remove from the oven and let cool completely in the pan. The texture improves as it cools.

### 5. Serve

Dust with powdered sugar before serving. Serve warm or chilled, plain or with a spoonful of sour cream, jam, or fresh berries.