



Scott's Hometown Foods

Ostkaka – Cheese Cake



½ pint whipping cream

3 c. dry milk
2 c. milk } Combine and heat until warm.

¼ c. flour
½ c. warm water
1 rennet tablet } Crush rennet and mix with water and flour, add to warmed milk and let stand till a firm curd forms, like consistency of Jell-O. Approximately 10 minutes.

12 eggs
3 c. sugar
2 t. almond extract
6 c. milk } Mix eggs, sugar, almond extract and milk. Divide and pour into (2) 9x13" baking pans. Squish ½ the curd through your fingers leaving small lumps in each pan.

Bake at 350° till golden brown. Drain off whey. Serve warm with real whipped cream and lingonberry preserves.