

Caramel Cheese Cake

For our friends in Israel, a fabulous cheese cake using Israeli ingredients!

20 Tea Biscuits, crushed
75g melted margarine

500g 5% Gvina Levana*
500g 9% Gvina Levana
6 eggs
1 package instant vanilla pudding
1 ½ c. sugar
Jar of Dolce de Leche

Preheat oven to 180c or 350f. Mix cookie crumb with melted margarine. Press down into 9-inch springform pan. Mix all the other ingredients and pour into pan. Bake 40-50 min. until the center looks solid. Let cake cool to room temperature.

Open a jar of caramel, heat in microwave for 20 seconds. Mix and pour onto cooled cake. Can be decorated with whipped cream.

You can replace Gvina Levanan with standard cream cheese.