

Cheesecake with Cherries (Zapekanka)

Cheesecake without base in a mug

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INGREDIENTS

(makes 4 portions)

- 3 eggs
 - 6 tbsp yogurt
 - 3 tbsp sugar
 - 3 tbsp semolina
 - 500g quark
 - About 200g canned cherries
 - About 2 tbsp corn starch
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- whipped cream, soured cream or yogurt for serving



DIRECTIONS

1. Break the eggs in a medium bowl. Add yogurt, sugar and semolina and mix well.
2. Add quark and whisk with a hand mixer for at least 10-15 minutes.
3. Mix the cherries with corn starch.
4. Butter 4 medium oven proof mugs or a 26cm pie dish and fill with half of the quark mixture. Add cherries on top and then top with the rest of the quark mixture.
5. Bake for 40 minutes 160 °C bottom top heat in the middle shelf of the oven.
6. Cool the cheesecakes to room temperature and then cool in the fridge for at least 6 hours or better over night before serving.
7. Take to room temperature 20-30 minutes before serving. Serve with some whipped cream, soured cream or yogurt on top.