

Camp Ramah in Canada

Cheesecake Recipe

Crust

18 single graham crackers or about 1 ½ cups of crumbs
8 tbsp. soft butter or margarine, cut in small chunks
2 tbsp. white or brown sugar
½ tsp. ground cinnamon

Cake

32 oz. softened cream cheese
1 cup sugar
1 tsp. vanilla
½ cup sour cream
3 eggs

Roasted fruit topping

2 to 2 ½ cups plums, nectarines, apples, peaches
1 tbsp. lemon juice
3 tbsp. sugar, maple syrup or honey
3 tbsp. water
Preheat oven to 350F

Crust

1. Break graham crackers into small pieces
2. Ground with potato masher, fork or in food processor
3. Add butter or margarine, sugar and cinnamon and mix
4. Press into sprayed pan

Cake

1. Beat cream cheese, sugar and vanilla with an electric mixer on medium until well blended
2. Add sour cream and mix well
3. Add eggs 1 at a time, mixing on low after each. A little lumpy is ok
4. Pour over crust
5. Bake for 40 to 45 minutes

Topping

1. Cut up fruit into small slices or chunks
2. Spray a baking dish
3. Put fruit into baking dish and drizzle with lemon juice and honey, sugar or syrup
4. Add water to the pan
5. Roast uncovered, basting occasionally for about 20 minutes
6. Add extra water if it disappears before fruit is done
7. Pour over cake

Milk and honey are the food themes of Shavuot, since the Torah is compared to milk and honey and Israel is referred to as a land flowing with milk and honey. As well, after receiving the Torah and laws of kashrut, the Jews could no longer eat the meat foods they had prepared beforehand or use any of their utensils for cooking, as they were now considered unkosher. Therefore, they had to eat dairy products on the first Shavuot. Another legend says that when the Jews returned to their camp after receiving the Torah, they found that their milk had gone sour and had begun to turn into cheese. The predominant Shavuot dessert of France and Germany was lekach- honey cake. As the Ashkenazy Jews moved east, they found less honey but milk was readily available at this time of year. So eventually cheesecake replaced the honey cake.