

# Sirnaya Pascha

Easter Cheese

In a 2qt. pan melt 2 sticks butter

add: 1 c. heavy cream

and blend  
with a  
whisk

1 egg + 2 yolks (beaten)

Cook over low heat, stirring occasionally until thickened, like soft pudding. Be patient, this step takes about ~~45~~<sup>to 1 hour</sup> min. Cool to room temp and mix into:

Mix in large mixing bowl till smooth

- 2 <sup>(softened)</sup> 1/2 lbs cream cheese (5.8oz pkg)
- 2 c. sugar
- 1/2 c. finely chopped Almonds (ground)
- Pinch of salt
- 2 tsp. vanilla

Blend till mixed well.

Line 2 containers - (7" clay flower pots with holes in bottom) with 2 layers of cheese cloth. Fill each with cheese; fold cheese cloth over and put a weight on top. Place in something that will keep bottom from touching. Refrigerate 2 days then unmold on ~~top~~ serving plates.