

## Syrnyk (Ukrainian Cheesecake)

This is traditional Ukrainian Velyk Den', Easter, recipe, but Baba going to give you two-for-one with New Year party story.

Last year Baba go out to New Year party stagola. Boyfriend don't renew Viagra prescription, say he want Baba to accept him as "natural" man. Baba say, "Fine. Then I go natural, too. I am forgetting my denture, hair color and deodorizing. And I don't wear foundation garment in front your friend, neither." Not to mention I don't cook no *varenyky* or *holubtsi* on holiday. Boyfriend can just eat "natural" food. Raw out from freezer. Is some good birdseed in backyard, too.

Once he go stomp out from house to suck beer with his loser friend, Baba quick take off her old person shoe, shave her leg and put on all New Yearing gear. She hop into her Cadillac with Rocket 88 engine and find swingiest party in whole town. Soon she is dancing *hopak* with forty year old man she can tell is not going to need no Viagra. He is tall and dark and he like to give her floppy eye.

It turn out he was out for many year exploring *kozak* life in Ukraina. He look like he can really ride those steppe. Angelina Jolie adopt him and bring him to North America. He need girlfriend who can interpret Ukrainian into excellent English. This is probably perfect for Baba.

Hoo boy, here come that midnight mass. We is counting down, and he is holding Baba hand so tight, she is glad she didn't waste energy cooking for her "natural" boyfriend. Suddenly is *Happy New Year!* and this guy put his warm lip on Baba. He is some kind romantic paramedic; he give her the kissing of life. At home, Baba serve him *syrnyk* by hand. This is most romantic recipe ever. Is *actual* Velek Den' (Easter) traditional recipe, but you going to be making it all of time, Baba guarantee.

### ***Ingredient List:***

- Eggs, six large
- Sugar, one cup
- Unsalted butter, one cup
- Baking powder, one teaspoon
- Dry cottage or Farmer cheese, four cups
- Lemon zest, one tablespoon
- Lemon juice, one half cup
- Soft white bread crumbs, one half cup
- Optional: one half cup raisins

### ***Recipe:***

**Leave butter out overnight so is soft.** If butter is scared, leave it by night

light.

**Make separation from six egg.** Baba know, is hard to hear this when you just getting used to conglomeration. Don't be worry, yolk and white get together later. They meant for each other.

**Beat egg yolk very thorough with sugar until mix in bowl is perfect pale yellow** like you wish your kitchen could be.

**Beat in butter, then baking powder.** If you say fast enough, this is also Baba vocal lip warm up exercise.

Now come what we all been waiting for: cheese. This should be farmer kind or dry cottage.

**Strain through sieve so it make that zizz zizz sound. Plunk this in rest of mixture and beat up whole thing** until is smooth like your New Year wax leg.

**Stir in lemon zest and lemon juice.** Remember lemon will give up more juice if it happy and warm from sitting on counter.

**If you like raisin in cheesecake,** this is where they make their wrinkle entrance.

Now your egg white going to stop its pining, just like Baba promise. **Beat them until they turn into small white mountain. Insert them gradual into rest of batter.**

**You going to bake in sloooooow oven.** This mean you have to say everything twice. Not really. It mean you using low heat for best baking of syrnyk. **300 degree F if you can stand, 325 at maximum if you little bit impatient.**

**Butter one those chastity belt springform pan.**

**Now come magic substitute for crust: sprinkle pan all over with soft bread crumb.** This one of few time Baba going to let you use white crumb. Syrnyk crust is for looking good, not nutrition. Same way you wear those six inch heel and have air traffic control bikini wax that make you scream. Is for vanity, not sanity.

**Pour syrnyk batter into pan and bake about one hour. Watch it for when it shrink away from side of pan.** Is kind of hard to tell when anything with syr, cheese, is bake using Baba preferred and brilliant method of chopstick.

**Take syrnyk out from oven and let sit. Baba even chill it for couple hour in springform pan.** Then she sure cake will not crumble when she release it from its prison. You going to serve it cold, anyway. **Unbuckle pan and slide gentle gentle onto good looking plate.**

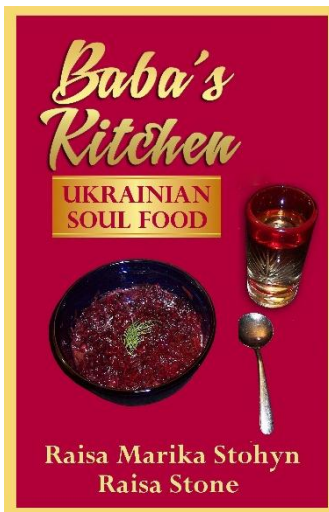
Baba know, you feeling like something is missing. You have one reflex hand on economy size can cherry pie filling. Made mostly of corn syrup and food color. Listen, traditional syrnyk is so damn fine, it don't need no topping. Topping is if you make big flopping. Baba once had surprise at deli. They was adventurous enough to give baking work to Anglo-Saxophone. They serve her some kind

Episcopalian New York cheesecake with whip cream. Oy yoi yoi.

**If you want to decorate syrnyk, use fruit slice.** This is not same thing as topping, Baba telling you this. Decoration is to enhance what is already perfect. Fresh peach is beautiful, as is fresh cherry, raspberry or strawberry.

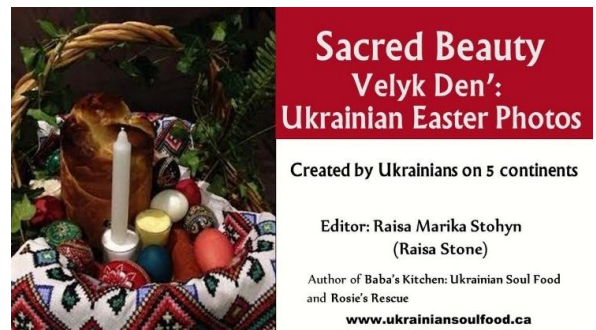
**How to serve:** Feed boyfriend one piece fruit. Then hand full cheesecake. Kiss him while mouth is still full. Feed nother piece fruit. More cheesecake. Kiss him and kiss him and kiss him. This is all you need to know, Baba promise. He going to kiss you back till his good fluffy lip is chap. Them Anglo-Saxophone with their whip cream don't know nothing about nothing.

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