Family Cook Book: Zelma

Paska

Paska is a dessert prepared especially for Easter. The ingredients are placed in a pyramidal mold, made of wood.

Ingredients
1 8oz package of cream cheese, softened
2 8oz container ricotta
1 8oz container sour cream
1/4 cup butter, melted
1 cup white sugar
1 tsp vanilla extract and 1 vanilla pod
1/2 cup ground almonds
Rind of one orange and one lemon, grated
1/2 cup golden raisins (optional = soaked in rum)
Dried fruit (e.g. cherries, cranberries, pear) - amount to taste

Directions
In a medium bowl, thoroughly blend cream cheese, cottage cheese, sour cream and butter. Gradually fold in sugar, rind, almonds, raisins and dried fruit. Line mold with cheesecloth leaving some excess. Spoon mixture into mold and fold cheesecloth around the top. Put a small dish on top of the mixture and add a weight (like a can) on top of the saucer. Put the mold in something to collect the liquid that will drain out. Cover with a cloth and chill in the refrigerator for at least 12 hours.

Empty the bowl. Unmold the paska onto a serving plate and carefully remove the cheesecloth.

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3 The mold shown was built by Janis Brezinskis. Note that it was designed to be taken apart to facilitate the removal of the paska when it is ready.