

Aunt Lilian's Pashka

(Malle Kollom)

2 lb	Dry Ricotta
$\frac{3}{4}$ lb	Butter
6	Eggs
2 c	Sugar
$\frac{1}{2}$ c	Each candied fruits: currants; citron; minced, roasted almonds
1 $\frac{1}{2}$ tsp	Vanilla extract

1. Work ricotta in blender, unless blended in tub.
2. Cream egg yolks with 1 cup of sugar.
3. Cream butter with 1 cup of sugar.
4. Mix well with yolks. Mix well with ricotta.
5. Add vanilla, fruits, currants, and almonds. Fold in whipped cream.
6. Line form with cheesecloth. Pack paskha into form. Cover with lid and put heavy weight on it to settle and drain at least overnight.
7. Cool at least 6 to 8 hours before serving.