

# Baked Cheese Squares



These baked cheese squares are like Easter Cakes, what makes the difference between Easter Cake and these cheese squares is the preparation time. For cheese cakes you need literally 5 minutes of preparation and they can be made even by children. They are very soft, aromatic, juicy and simple to make.

## **INGREDIENTS :**

500 g of set yoghurt

500 g sour cream ( at least 20 % fat )

500 g of cottage cheese

3 eggs

1 tee spoon of salt

250 ml of mineral water

500 g of fresh phyllo dough ( 1 package )

Oil for coating baking tray

## **PREPARATION :**

1 . heat the oven to 180 – 190 degrees ...

2 . oil a big baking tray ( 32×34 cm ) ...

3 . put all the ingredients except mineral water into a bowl,

mix them well and add mineral water at the end and mix shortly to enable all ingredients to get homogenous ...

4 . take a sheet of ready-made phyllo dough and crumple it gently and put it in the oiled baking tray, repeat it with all the leaves ... ( **SEE THE VIDEO** )

5 . pour the filling over the crumpled leaves ( be careful that all the leaves are covered )

6 . put into the hot oven and bake for ca . 40 minutes ...



If you like recipes from my blog, you can subscribe to my YouTube channel for free ... thank you for trusting me your Meri