

*Original and delicious  
cake from the team  
**WERE BORN TO WIN***







Pie Giraffe's beautiful and unusual both  
in General and in the context. Besides,  
it is very tasty and hearty! Also useful,  
because with cottage cheese.  
I love chocolate! And cheese, too. And  
this cottage cheese and chocolate cake is  
absolutely great!!!



Well, if he is original in appearance... it's  
just a fairy tale, not a cake!  
I think it can be called a chocolate  
cheesecake. Because in the presence of  
chocolate cake and a cottage cheese  
stuffing with chocolate sprinkles of -  
why not a cheesecake?





# • Meet - pie Giraffe!

## • Ingredients:

### • Chocolate pastry:

- - 1 egg;
- - 150 g sugar;
- - 1 packet of oil (200 g);
- - 350 g flour;
- - 1 teaspoon of baking powder for the test;
- - 50 g of cocoa powder (the more shokoladnie).

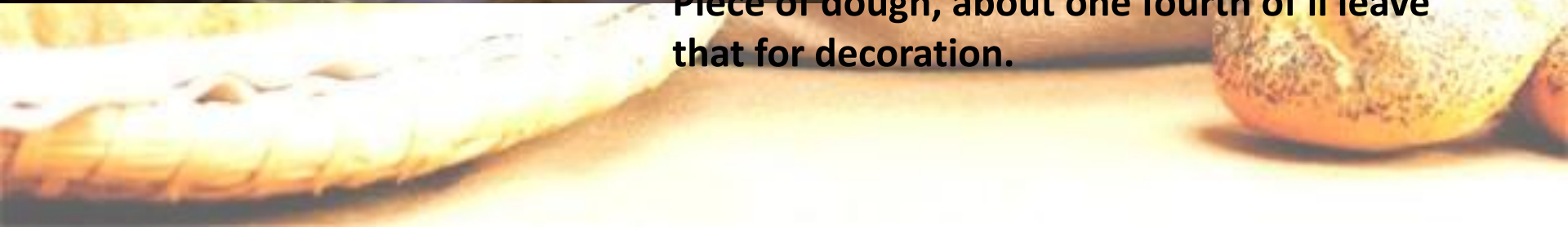
### • Cottage cheese filling:

- - 500-600 g of cottage cheese;
- - 3-4 eggs;
- - 150 g sugar;
- - 1,5 table spoons of potato flour (starch);
- - polpachki (100g) of butter.



# Pie Giraffe recipe:

- Prepare dough:
- Beat with a mixer soft butter with sugar and egg.
- Pour flour mixed with baking powder and cocoa powder.
- Mix the dough with a spoon, kneaded on the hands, until you get a lump chocolate dough.
- Dimmed the bottom of a split form parchment, flanges grease with vegetable oil, and, otschipyvaya and flexing his fingers pieces of dough, "platochek" shaping the cake thickness 0.7-1 cm high (2-3 cm) sides. Piece of dough, about one fourth of'll leave that for decoration.





# Prepare the filling:

- **Soft butter and sugar, beat with a mixer, add grinded by hand (so that no lumps) cheese and beat again. 1, add eggs, beating well after each with a mixer.**
- **Ready stuffing spread on the cake and distributed spoon evenly.**
- **Now the most interesting - from the remaining dough formed zhirafi spots and picturesquely spread them on top of the cheese!**
- **Bake a cake for a long time and at a lower temperature to cottage cheese filling - in fact casserole - well cooked. About an hour when 160S, although the time and temperature can vary, because of the oven. The cake is ready, when the middle, not liquid, and the top flushed (Golden can be temporarily increase the fire at the end of preparation).**





- Get the cake from the oven and allow to cool in the form of 10-15 minutes, so how hot it can raskroetsya. Then expand to form and roaming "giraffe" in the dish.







*Enjoy your tea!*