

Hungarian Cheese Cake

1-ounce cake yeast	½ teaspoon salt
½ cup sugar	1 teaspoon baking powder
3 cups lukewarm milk	¼ pound sweet butter
6 cups sifted all-purpose flour	3 egg yolks
	Cheese filling

Crumble yeast and 1 teaspoon sugar (from the ½ cup) in a small bowl. Gradually add ¾ cup lukewarm milk. Let stand until foamy. Sift together flour, salt and baking powder. Cut in butter as for pie dough. Place 1 cup of flour mixture into a bowl. Stir in the dissolved yeast. Let sponge rise, covered, in warm place for 30 minutes. Stir together remaining sugar and egg yolks. Add remaining milk. Stir remaining flour mixture into sponge gradually. Stir in the milk mixture. Beat with wooden spoon or hand until dough is smooth and blistered (10 minutes or more). Ball up the dough and grease top and sides lightly with butter. Cover bowl and let dough rise until doubled. Punch down and beat about 3 minutes. Let rise again until doubled. Roll out on floured surface larger than greased 11x14x1-inch pan. Fit dough into pan and cut off around sides with a heated knife and set aside. Do not ball up the trimmings. **Filling:** Sieve or put through ricer 1 carton dry cottage cheese and ½ carton cream-style cottage cheese. Mix in 3 egg yolks and pinch of salt. Stir in 4 tablespoons melted butter. Beat 3 egg whites until stiff, gradually adding ¾ cup sugar. Fold into cheese mixture. Spread gently over dough in pan. Cut long, narrow strips from leftover dough and place lattice fashion over cheese filling. Brush with a little milk sweetened with 1 teaspoon sugar. Bake at 375 degrees for 40 minutes, or until done. Note: This dough makes doughnuts, filled horns or butter ring. All require a third rising. Bake horns 25 minutes; butter ring, 35.