

Syrniki

500g Tvarog (full fat curd cheese, available in Tesco!)
50g plain flour
50g sugar
2 egg yolks
Scant ½ teaspoon baking powder
1 teaspoon vanilla extract

For serving: icing sugar, sour cream, jam

Pre-heat oven to 190C. Mix all the ingredients in a bowl. Mix everything well, until smooth with no lumps. Line a baking tray with baking parchment. Make small dough balls. Flatten them a little bit and sprinkle them with a tiny amount of flour to stop them sticking. Place syrniki on the baking sheet and bake for approximately 15 minutes each side, turning them half way. Sprinkle with icing sugar and serve with sour cream and jam.

