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*Irish Cheesecake*

Make *pâte sucrée* and roll out the dough ⅛ inch thick on a floured surface. Fit the dough into a 9-inch flan pan with a removable bottom set on a baking sheet, trim off any excess, and crimp the edge decoratively. Prick the bottom of the shell with a fork and chill the shell for 1 hour. Line the shell with wax paper, fill the paper with raw rice, and bake the shell in the lower third of a preheated hot oven (425° F.) for 10 minutes. Remove the rice and the paper carefully, bake the shell for 10 to 15 minutes more, or until it is golden, and let it cool in the pan on a rack.

In a large bowl combine 1 pound creamed cottage cheese, puréed through the fine disk of a food mill, 2 large egg yolks at room temperature, lightly beaten, 2 tablespoons each of sugar and lemon juice, 1 tablespoon melted butter, 2 teaspoons grated lemon rind, and ¼ teaspoon vanilla. In a bowl beat 2 large egg whites at room temperature with a pinch each of cream of tartar and salt until they hold stiff peaks and fold them into the cottage cheese mixture with ½ cup golden raisins.

Brush the shell lightly with 1 egg yolk, lightly beaten, reserving the excess yolk, and pour the batter into the shell. In a small bowl combine the reserved yolk with 2 tablespoons butter, melted and cooled, and 1 tablespoon each of flour and sugar. Drizzle the yolk mixture over the filling and bake the cake in the middle of a preheated moderate oven (350° F.) for 40 minutes, or until the top is golden. Let the cake cool completely in the pan on a rack, remove the sides of the pan, and transfer the cake to a cake stand or plate.

*Pâte Sucrée*

Into a large bowl sift together 1½ cups flour and ¼ cup sugar, add 1 stick plus 1 tablespoon (9 tablespoons) cold butter, cut into bits, and 1 small egg, lightly beaten, and blend the ingredients until they are well combined. Form the dough into a ball, adding 1 to 2 tablespoons water if necessary, knead it lightly with the heel of the hand against a smooth surface for a few seconds to distribute the fat evenly, and re-form it into a ball. Dust the dough with flour and chill it, wrapped in wax paper, for at least 1 hour. (Makes enough dough for a 10-inch tart.)

*Käsekuchen*
*(German Cheesecake)*

Make *pâte sucrée*, roll out the dough ⅛ inch thick on a floured surface, and fit it into an 8-inch-square baking pan. Crimp the edge decoratively, prick the bottom of the shell with a fork, and chill the shell for 1 hour.

In a large bowl combine ½ cup each of sugar and raisins or dried currants, 2 large eggs at room temperature, lightly beaten, ½ stick (¼ cup) butter, melted and cooled, 1½ tablespoons flour, 2 teaspoons grated lemon rind, and ½ teaspoon vanilla. Add 1 pound creamed cottage cheese, puréed through the fine disk of a food mill, and 1 cup sour cream and beat the mixture until it is well combined. Pour the batter into the shell, sprinkle the top with slivered blanched almonds or finely chopped blanched almonds, and bake the cake in the middle of a preheated moderately hot oven (375° F.) for 1 hour, or until the top is lightly browned. Let the cake cool completely in the pan on a rack and serve it cut into squares.

*Hawaiian Cheesecake*

In a bowl combine 1¾ cups graham cracker crumbs, 1 stick (½ cup) butter, melted, 1 tablespoon sugar, and a pinch of nutmeg, press the mixture onto the bottom and halfway up the sides of a buttered 9-inch springform pan, and bake the shell in a preheated moderate oven (350° F.) for 5 minutes. Let the shell cool in the pan on a rack.

In a large bowl or the bowl of an electric mixer beat 1 pound cream cheese, softened, until it is light and fluffy. Beat in 2 large eggs at room temperature, 1 at a time, ½ cup sugar, and ½ teaspoon each of vanilla and orange extract, pour the batter into the shell, and bake the cake in the middle of a preheated moderate oven (350° F.) for 30 minutes. Let the cake stand in the pan on a rack for 20 minutes.

In a bowl combine 2 cups sour cream and 3 tablespoons sugar, spread the mixture on the cake, and chill the cake. Over a small bowl drain an 11-ounce tin mandarin oranges, reserving both the syrup and the fruit. In a small saucepan combine ⅓ cup of the reserved syrup, ¼ cup sugar, and 1 tablespoon cornstarch and cook the mixture over moderate heat, stirring, until it is thickened. Let the glaze cool for 5 minutes, spread it on the cake, and chill the cake, loosely covered, for at least 2 hours. Remove the sides of the pan, transfer the cake to a cake stand or plate, and decorate it with macadamia nuts and the reserved mandarin orange sections. ✣