

## **BAKED CHEESECAKE**

# :== CATEGORY

Cheesecake, Desserts & Patisserie

#### **INGREDIENTS**

#### Group 1

Ingredient	KG	%
BAKELS BAKED CHEESECAKE MIX	1.300	53.00
Eggs	0.440	18.00
Water	0.490	20.00
Soft Cream Cheese	0.220	9.00
	Total Weight: 2.450	

### **METHOD**

Soften Cream Cheese in microwave or use at room temperature (25 C.). Place in mixing bowl with all ingredients. Using a paddle blend on low speed for 1 minute. Scrape down. Mix for a further 1 minute on slow speed until combined. Note: Overmixing will contribute to a rubbery texture and can cause collapse after baking. Deposit 60 grams in muffin cups or 400 grams for family size Cheesecake on a layer of crumb base. If desired add additional ingredients / fillings. Bake for approximately 35 minutes at 160 C. Note: Baking time and temperature may vary from oven to oven. Once baked remove from tins to cool.