

NY Xmas Cheese Cake

Short and crumble dough

Crumble, raw	400 g
Total Short and crumble dough	400 g

Basic batter

GOURMET KAESEKUCHEN	450 g
Cinnamon	3 g
Philadelphia, cream cheese	800 g
Eggs	200 g
Cream, liquid, unsweetened	600 g
Total Basic batter	2.053 g

Method of use:

Yield :

5 round cakes of 14 x 5 cm (diameter x height)

Method:

Add 10g gingerbread spice to the crumbles if desired. Sprinkle 80g crumbles into each of the rings and push gently until compact. Pre-bake the base for a short time (approx. 6 - 8 minutes at 200 °C). Mix all the ingredients of the basic batter at medium speed for 3 minutes with a flat beater. Spread 450g of the cheesecake batter on the crumble base and bake.

Scaling weight: 600g cheesecake batter - for a 14cm silicon ring.

Baking temperature: 140 °C

Baking time: 75 minutes



Bake the best with something good!



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