

NY Gingerbread Cheese Cake

Short and crumble dough

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

Basic batter

GOURMET KAESEKUCHEN	450 g
Philadelphia, cream cheese	800 g
Eggs	200 g
Cream, liquid, unsweetened	600 g
Total Basic batter	2.050 g

Filling

GINGERBREAD MIX	500 g
Wheat flour	250 g
Honey	225 g
Water	125 g
Total Filling	1.100 g

Method of use:

Yield :

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

Method:

Prepare the filling: Warm up water and honey to 45°C and mix with gingerbread mix until smooth, then add the wheat flour. Let the dough rest for a while, then roll out and bake layers of 1-1,5cm thickness. Then cut chunks of 1,5cm thickness or cut out 10cm disks.

Sprinkle 80g crumbles (with cinnamon, gingerbread spice, cocoa or plain) 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 200g of the cheesecake batter on the crumble base, place 60-90g baked gingerbread (chunks or a cut out 10cm disk) and add another 250g cheesecake batter on top. Decorate with crumbles before baking if desired.



Scaling weight: 200g cheesecake batter / 90g gingerbread / 250g cheesecake batter - for a 14cm silicon ring.

Baking temperature: 140 °C

Baking time: 75 minutes

Bake the best with something good!

