

Recipe Sheet

Code Number: ABM/PRS/007
Name: AMERICAN BAKE CHEESE CAKE
Statement: MOIST AMERICAN RICH CHEESE CAKE USING AB MAURI CREAM CHEESE



Recipe:	
A. Mauri Cream Cheese	775g
Sugar	175g
B. Sour Cream	200g
C. Eggs	380g
Total weight	1.53Kg
No of slices (200gg each)	8

Process:
1. Add Group A, into mixing bowl with K whip attach.
2. Mix until light – around 10 minutes on 2 nd speed.
3. Add Group B into mixing bowl.
4. Mix at 2 nd speed for 2 minutes.
5. Slowly add in Group C until the egg and Cheese batter combine.
6. Collect the batter and pour into tin.
7. Bake at 150°C for 40 to 50 minutes.
8. Cool the cheese cake and apply Mauri fruit filling on top and keeps refrigerate.

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