

Burnt Cheese Cake

(Mauri Non-Dairy Whipped Topping)



Group A

Cream Cheese
Sugar
Corn Starch

Weight (gm)

500
100
20

Group B

Egg

220

Group C

Mauri Non - Dairy Whipped Topping
Milk

130
100

1. Using paddle, mix Group A at high speed for 5 mins or until no lump.
2. Turn the mixer to medium speed, slowly add in Group B for 3 mins.
3. At slow speed add in Group C within 1 min. Bake at 220°C top heat and 180°C bottom heat for 35 to 40 mins, until top is dark amber and almost charred at parts but the middles is still wobbly when jingling the pan.
4. Let it cool inside the tin fully on a wire rack at room temperature to allow the cheese cake to set. Place into the refrigerator after cooled to allow it to chill and set. Best serve cold.

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