AP Cheesecake Mixed Baked Recipe

INGREDIENTS

Stage 1		
106164	Biscuit Crumb	1.000kg
105695	Butter Unsalted	0.500kg
Stage 2		
105351	Cheesecake Mix	4.000kg
Water		2.600kg
106026	Eggs	0.600kg
Stage 3		
107801	Fresh Cream thickened	0.400kg

ADDITIONAL NOTES

- Pipe fruit flavours on top and feather before baking
- Sprinkle nutmeg on top after baking if plain
- This recipe yields 5 x 8-inch tins

METHOD

1. Melt butter over a low heat. Add biscuit crumb and mix until well combined.
2. Deposit 300g of biscuit base into an 8” ring tin. Level off and press down.
3. Using a whisk place stage 2 ingredients in bowl and mix on 1st speed for 1 minute. Scrape down bowl.
4. Mix on 2nd speed for a further 3 minutes
5. Add stage 3 and mix until all ingredients are incorporated.
6. Deposit 1.400kg on to biscuit base.
7. Bake at 160°C for approx. 25 to 30 minutes depending on the size of the tin used.



Disclaimer: These instructions may vary depending on the manufacturer’s premises and the equipment used.