



Desserts and Patisserie - Cheesecakes

Recipe No:

R673 - R673a

BAKED CHEESECAKE

USING [BAKELS BAKED CHEESECAKE MIX](#)

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>	
	BAKELS BAKED CHEESECAKE MIX	1.300	53%
	Eggs	0.440	18%
	Water	0.490	20%
	Soft Cream Cheese	0.220	9%

Total Weight

2.450

- Method:**
1. Soften Cream Cheese in microwave or use at room temperature (25 C.).
 2. Place in mixing bowl with all ingredients.
 3. Using a paddle, blend on low speed for 1 minute.
 4. Scrape down.
 5. Mix for a further 1 minute on slow speed until combined.
 6. Note: Overmixing will contribute to a rubbery texture and can cause collapse after baking.
 7. Deposit 60 grams in muffin cups or 400 grams for family size Cheesecake, on a layer of crumb base.
 8. If desired add additional ingredients / fillings.
 9. Bake for approximately 35 minutes at 160 C.
 10. Note: Baking time and temperature may vary from oven to oven.
 11. Once baked remove from tins to cool.

Notes: Recipe percentages are on total batter / mix weight (100%)

Only Anchor, Tararua and Meadow Fresh Cream cheese can be used. Philadelphia Cream Cheese is unsuitable.

Crumb Base Recipe: Biscuit Crumb 400 grams (70%) and Melted Butter 160 grams (30%). Combine and press into base. About 200 grams of biscuit base required for a family size baked Cheesecake or 15-20 grams for a Muffin size.