



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Cakes, Specialty



FINISHED PRODUCT

Cake, Cheesecake

BAKED BLUEBERRY CHEESECAKE

OVERVIEW

16-047

INGREDIENTS

Group Crust

Ingredient	KG
Graham crackers (crushed)	0.068
BAKELS DAIRY BLEND	0.050
Total Weight:	0.118

Group Cheesecake

Ingredient	KG	%
PETTINA CLASSIC CHEESECAKE MIX	0.300	100.00
Water	0.150	50.00
Cream Cheese	0.300	100.00
Sugar	0.036	12.00
Eggs	0.150	50.00
Total Weight:	0.936	

Group Topping

Ingredient	KG	%
BAKELS LES FRUITS 50% BLUEBERRY	0.250	-
Total Weight: 0.250		

Yield: 1 x 8 inches

METHOD

How to do it:

1. Combine all the ingredients for the crust and press down on an 8 inches spring form or ring pan. Set aside.
2. Cream softened cream cheese and sugar for 3 minutes until light and fluffy.
3. Add Pettina Classic Cheesecake Mix and water and mix at high speed for 3 minutes.
4. Add eggs gradually at medium speed for 2 minutes.
5. Place the cheese cake batter in an 8 inches spring form or ring pan.
6. Bake at 150°C for 1 ½ hours with water bath.
7. Cool and set aside.
8. Put Les Fruit Blueberry filling on top.