

# BAKED TIRAMISU CHEESECAKE

## OVERVIEW

17-094

## INGREDIENTS

### Group Crust

Ingredient	KG
Graham crackers (crushed)	0.200
3-in-1 coffee	0.020
Unsalted butter (melted)	0.097
<b>Total Weight:</b>	<b>0.317</b>

### Group Cheesecake Filling

Ingredient	KG	%
PETTINA CLASSIC CHEESECAKE MIX	1.000	100.00
Water	0.750	75.00
Eggs	0.250	25.00
APITO EXPRESSO PASTE	0.024	2.40
Rhum	0.014	1.40
<b>Total Weight:</b>	<b>2.038</b>	

### Group Topping

Ingredient	KG	%
BAKELS ALKALIZED COCOA POWDER	-	-
<b>Total Weight:</b>	<b>0.000</b>	

**Yield:** 2 pieces. – 9"x9" square pans

## METHOD

How to do it:

Crust:

1. Combine crushed graham crackers and 3-in-1- coffee in a bowl.
2. Add melted butter and mix manually until well-combined.
3. Press onto the bottom of greased and lined square pans.
4. Set aside.

Cheesecake Filling:

1. Combine Pettina Classic Cheesecake Mix, water, and eggs in a mixing bowl. Mix on high speed for 4-5 minutes using a whisk or until light.
2. Fold in Apito Espresso Paste and rhum.
3. Divide equally into two and pour on top of the prepared crust.
4. Bake at 180°C for 45 minutes.



## DISPLAY CONDITIONS

Chilled



## CATEGORY

Cakes, Specialty



## FINISHED PRODUCT

Cake, Cheesecake