

BLUEBERRY CHEESECAKE SLICE

OVERVIEW

17-112

INGREDIENTS

Group Cake

Ingredient	KG	%
BAKELS MUFFIN MIX	0.420	100.00
Water	0.095	22.50
Eggs	0.084	20.00
Oil	0.042	10.00
BAKELS LES FRUITS 50% BLUEBERRY	0.084	20.00
Peanuts (crushed)	0.042	10.00
Total Weight:	0.767	

Group Topping

Ingredient	KG	%
PETTINA CLASSIC CHEESECAKE MIX	0.030	-
CREMESS SUPERIOR	0.010	-
Water	0.025	-
Total Weight:	0.065	

Yield: 1 loaf ~ 12 slices

METHOD

How to do it:

1. Preheat oven to 180°C.
2. In a mixing bowl with a wire whisk attachment, mix together group 1 ingredients except for Les Fruits and nuts on low speed for 30 seconds. Scrape and mix on medium speed for 3-6 minutes.
3. Add Les Fruits and nuts and mix for 30 seconds to 1 minute or until well incorporated.
4. Deposit in a greased and lined loaf pan.
5. Bake for an hour at 180°C.
6. Cool.
7. In a mixing bowl, whisk together Pettina Classic Cheesecake Mix, Cremess Superior and water on high speed. Spread on top of the cooled cake. Top with chopped nuts if desired.



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Cakes, Specialty



FINISHED PRODUCT

Cake, Cheesecake