



## DISPLAY CONDITIONS

Chilled



## CATEGORY

Cakes, Specialty



## FINISHED PRODUCT

Cake, Cheesecake

# CAPPUCCINO CHEESECAKE

## OVERVIEW

14-030

## INGREDIENTS

### Group Base

Ingredient	KG	%
Fino Chocolate Cake Mix	0.200	100.00
Butter	0.020	10.00
Whole Eggs	0.020	10.00
Walnuts	0.020	10.00
<b>Total Weight:</b>	<b>0.260</b>	

### Group Cheesecake

Ingredient	KG	%
PETTINA CLASSIC CHEESECAKE MIX	0.445	100.00
Water	0.333	74.83
Eggs	0.111	24.94
APITO EXPRESSO PASTE	0.050	11.24
Cinnamon powder	0.001	0.22
<b>Total Weight:</b>	<b>0.940</b>	

### Group Topping

Ingredient	KG	%
BAKELS WHIP-BRITE WHIPPED TOPPING POWDER	0.250	-
Cold water	0.050	-
<b>Total Weight:</b> 0.300		

**Yield:** 1 cake x 9 inch diameter

## METHOD

How to do it:

Base

1. Place Fino Chocolate Cake Mix, softened butter, water, whole eggs and walnuts in a mixing bowl. Mix using a cake paddle until combined.
2. Press firmly onto bottom of a greased 9" spring form pan. Set aside.

Cheesecake:

1. Whisk all filling ingredients on top speed for 1 minute. Scrape.
2. Whisk on top speed for 3-4 minutes until light.
3. Spread over crust.

Topping:

1. Whip Whip Brite and cold water for 5 minutes on high speed. Decorate as desired.