

LIGHT CHEESECAKE

OVERVIEW

14-023

INGREDIENTS

Group 1

Ingredient	KG
Graham crackers (crushed)	0.089
Butter (melted)	0.080
Sugar	0.044
Total Weight: 0.213	

Group 2

Ingredient	KG
BAKELS WHIP-BRITE WHIPPED TOPPING POWDER	0.171
Cold water	0.129
Total Weight: 0.300	

Group 3

Ingredient	KG	%
PETTINA CLASSIC CHEESECAKE MIX	0.300	100.00
Water	0.392	130.80
APITO LEMON PASTE	0.002	0.70
Total Weight: 0.695		

Yield: 2 x 6" round cake

METHOD

How to do it:

Crust:

1. Place all Group 1 ingredients in a mixing bowl.
2. Mix until homogeneous.
3. Press onto bottom of a 6" ring mold or springform pan.

Cheesecake Filling:

1. Whisk Whip Brite and cold water on high speed for 5 minutes.
2. Add Pettina Classic Cheesecake Mix, water, and Apito Lemon Paste.
3. Whisk on high speed for 1 minute. Scrape down.
4. Whisk on high speed for 3-4 minutes.
5. Fill onto prepared crust.
6. Chill in the refrigerator until it sets.
7. Top with Les Fruits fruit fillings.



DISPLAY CONDITIONS

Chilled



CATEGORY

Cakes, Specialty



FINISHED PRODUCT

Cake, Cheesecake