

MOIST CHEESY CAKE

OVERVIEW

10-075

INGREDIENTS

Group Cream-flour mixture

Ingredient	KG	%
Cream Cheese	0.225	281.25
Butter (melted)	0.050	62.50
BAKELS WHIP-BRITE WHIPPED TOPPING POWDER	0.050	62.50
Water	0.050	62.50
Cake Flour	0.080	100.00
BAKELS CAKE CONCENTRATE	0.002	3.00
Egg Yolk	0.090	112.50
Sugar	0.070	87.50
Total Weight:		0.617

Group Egg white mixture

Ingredient	KG	%
Egg white	0.210	262.50
Cream of tartar	0.002	1.88
Sugar	0.070	87.50
APITO LEMON PASTE	0.003	3.75
Total Weight:		0.285

Yield: 1 x 8 inch round cake

METHOD

How to do it:

1. Cream butter and cream cheese and set aside.
2. In a separate mixing bowl, whisk Whip Brite and water on high speed for 5 minutes then add to the cream cheese-butter mixture.
3. Mix in the cake flour, Bakels Cake Concentrate, egg yolks and sugar.
4. In a separate mixing bowl, whisk egg whites and cream of tartar until foamy. Add the sugar and whisk until soft peak.
5. Gradually add the cream-flour mixture to the egg white mixture. Mix very gently to avoid losing the airiness. Add Apito Lemon Paste.
6. Deposit batter in a greased and lined pan.
7. Put the baking pan in a rectangular dish to make a bain-marie. Fill the rectangular dish with enough water such that the baking pan starts to float and then add some more water in the dish.
8. Bake at 160°C for 1 hour and 10 minutes or until the cake sets.



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Cakes, Specialty



FINISHED PRODUCT

Cake