



#### DISPLAY CONDITIONS

Chilled



#### CATEGORY

Cakes, Desserts, Specialty



#### FINISHED PRODUCT

Cheesecake, Dessert

## NO BAKE APPLE CHEESECAKE

### OVERVIEW

21-038

### INGREDIENTS

#### Group Crust

Ingredient	KG	%
Graham cracker crumbs	0.068	100.00
<u>BAKELS DAIRY BLEND (melted)</u>	0.050	73.53
Sugar	0.010	14.71
<b>Total Weight:</b>	<b>0.128</b>	

#### Group Cheesecake

Ingredient	KG	%
<u>PETTINA CLASSIC CHEESECAKE MIX</u>	0.500	-
Fresh Milk	0.400	-
<b>Total Weight:</b>	<b>0.900</b>	

### Group Filling

Ingredient	KG	%
<b><u>BAKELS LES FRUITS 50% APPLE</u></b>	0.200	-
<b>Total Weight:</b>	0.200	

### Group Streusel

Ingredient	KG	%
All Purpose Flour	0.125	-
<b><u>BAKELS DAIRY BLEND (cubed and cold)</u></b>	0.063	-
Brown Sugar	0.095	-
Vanilla Extract	0.003	-
Cheddar Cheese	0.065	-
Cinnamon	0.002	-
<b>Total Weight:</b>	0.353	

### Group Topping

Ingredient	KG	%
<b><u>BAKELS CARAMEL CREAM</u></b>	0.020	-
<b>Total Weight:</b>	0.020	

## METHOD

How to do it:

#### Crust

1. Combine crushed graham crackers, Bakels Dairy Blend, sugar and mix until homogeneous.
2. Press onto the bottom of a 6" ring mold.
3. Set aside.

#### Cheesecake

1. Combine Pettina Classic Cheesecake Mix and fresh milk in a mixing bowl. Using a paddle, mix on high speed for 1 minute. Scrape down.
2. Mix on high speed for 3-4 minutes or smooth and creamy.

#### Streusel

1. Combine all ingredients except for Dairy Blend.
2. Gradually put the chopped Dairy Blend and slowly rub the mixture.
3. Spread the crumble on a flat sheet tray.
4. Bake at 180-185°C for 10-15 minutes.

#### Assembly

1. Pour half of the cheesecake mixture on the crust.
2. Put half of Les Fruits 50% Apple.
3. Spread the remaining cheesecake mixture.
4. Chill overnight to set.
5. Thaw the cheesecake and spread the remaining Les Fruits 50% Apple.

6. Top with streusel and Bakels Caramel Cream Filling.