

CATEGORY

Bakery, Patisserie


FIIISHED PRODUCT

Cheesecake

## BAKED CHERRY CHEESECAKE SLICE (USING BAKELS GOURMET CHEESECAKE MIX)

## OVERVIEW

A cherry flavoured cheesecake

## INGREDIENTS

## Group 1

| Ingredient | KG |
| :--- | :---: |
| Water | 0.180 |
| Egg | 0.220 |
| Pettina Sponge Mix | 0.600 |
|  | Total Weight: 1.000 |

## Group 2

| Ingredient | KG |
| :--- | :---: |
| Water | 1.500 |
| Egg | 0.900 |
| Bakels Gourmet Cheesecake Mix | 2.400 |
|  | Total Weight: 4.800 |

## Group 3

ngredient ..... KG
Bakels Cherry Filling ..... 2.000

## Group 4

Ingredient ..... KG
Sugar ..... 0.470
Salt ..... 0.005
Cake Margarine - Medium Grade ..... 0.375
Plain Flour ..... 0.750
Total Weight: 1.600

## MEEHOD

1. Place Group 1 in mixing bowl in order as listed.
2. Blend together on low speed.
3. Whisk on top speed for 10 minutes and then on 2 nd speed for 2 minutes.
4. Spread evenly on to the base of a well-greased (with TINMAX CAKE) coffin tray.
5. Bake off and allow to cool.
6. Oven temperature $220^{\circ} \mathrm{C}$ for 7-8 minutes.
7. Place Group 2 in mixing bowl in order as listed.
8. Whisk together on low speed for approximately 1 minute.
9. Scrape down.
10. Continue whisking on top speed for 3 minutes.
11. Spread the cheesecake mix evenly over the pre-baked sponge sheet in the coffin tray.
12. Pipe Group 3 randomly over the top of the cheesecake, marble with a pallet knife.
13. Cream CAKE MARGARINE and sugar in Group 4 well.
14. Add the flour and salt and mix to a medium to fine crumb.
15. Sprinkle liberally over cherries and cheesecake.
16. Bake at $190^{\circ} \mathrm{C}$ for approximately $40-45$ minutes.

Notes: For optimum results turn bottom heat off and bake on an upturned tray to avoid over baking of sponge base.

