



#### CATEGORY

Bakery, Patisserie



#### OCCASION

Christmas



#### FINISHED PRODUCT

Cheesecake

## BAKED CHRISTMAS CHEESECAKE (USING BAKELS GOURMET CHEESECAKE MIX)

### INGREDIENTS

#### Group 1

Ingredient	KG
Apito Rum Flavouring Paste	0.010
Mixed Fruit	0.250
Cherries	0.065
<b>Total Weight:</b>	<b>0.325</b>

#### Group 2

Ingredient	KG
Bakels Gourmet Cheesecake Mix	1.000
Egg	0.500
Water	0.500
<b>Total Weight:</b>	<b>2.000</b>

**Yield:** Notes: 1 mix produces 29 cheesecakes, 2 mixes produces 58 cheesecakes.

### METHOD

1. Mix Group 1 together and allow to stand for approximately 1 hour.

2. Line sponge tins with printed paper cases.
3. Cut a plain sponge into 3 portions across.
4. Place 1 portion into the paper liner as the base.
5. Place all ingredients in Group 2 in the machine bowl with the beater.
6. Blend together for 1 minute.
7. Scrape down.
8. Mix on 3rd speed for 5 minutes.
9. Weigh 500 g of cheesecake mix on top of the sponge base and level out.
10. Spread diced cherries on the top.
11. Bake at 180°C for 35 minutes.
12. When baked allow to cool.
13. Brush the top of the cold cheesecake with Apricot Hadeja Flan Gel to form a glazed finish.