Chocolate Cheese Layer

Preparation Time : 40 minutes
Baking Time : 10 minutes
Makes 1 rectangle cake

Cheesecake	
Cheddar Cheese	100 g
Corn Oil	36 g
Water	35 g
Egg Yolk	75 g
Cake Flour	65 g
Corn Flour	5 g
Baking Powder	1 g
Egg White	145 g
Cream of Tartar	2 g
Caster Sugar	72 g
Salt	1 g
GH Vanilla Flavour Powder	3 g
GH Chocolate Emulco	6 g
Topping Cream	50 g
Shredded Cheddar Cheese	80 g

Directions:

1. Preheat oven to 160◦C. Line the rectangular tray (35 cm x 24.5 cm x 3 cm). Double-boil the cheddar cheese until soft.
2. Mix all the water, corn oil and egg yolk into a bowl. Add in the egg mixture into the cheese and mix well. Then, sift it.
3. Sift the cake flour, corn flour, baking powder and *GH Vanilla Flavour Powder* into a bowl and gradually fold the flour mixture into cheese mixture.
4. Whisk the egg white, cream of tartar, caster sugar and salt to form meringue.
5. Fold the meringue into cheese mixture. Divide into two bowls. One of it mixes with *GH Chocolate Emulco*.
6. Pour the white batter and chocolate batter onto the tray. Use a wooden pick to swirl the batter to create a marble effect.
7. Bake it at 160◦C for 10 minutes or until it cooked. After bake, straight away remove from the tray and leave to cool for later use. Whisk the topping cream until stiff.
8. Cut the cake into two, coat with topping cream and stack the cake. Coat with topping cream again and sprinkle the shredded cheddar cheese on top.