

Baked Cheese Cake

**Green
house**
Your Solution For BARESCA



Cheese Cake

Cream Cheese	300 g
Caster Sugar	90 g
Eggs	3 nos
Whipping Cream	300 g
Lemon Juice	15 g
Cake Flour	30 g
GH Emulco (Yuzu, Sweet Potato, Gula Melaka & Rose)	4 g
Neutral Glaze	AN
Snow Powder	AN

Preparation Time : 30 minutes

Baking Time : 22 minutes

Makes around 28 nos

Directions:

Cheese Cake

1. Preheat oven to 180°C. Beat the cream cheese and caster sugar until creamy.
2. Slowly add the egg into cheese mixture. Add in whipping cream and lemon juice.
3. Sift in the cake flour into the cheese mixture and mix well.
4. Mix the **GH Emulco (Yuzu, Sweet Potato, Gula Melaka & Rose)** into cheese mixture.
5. Bake at 180°C for 22 minutes. Let it cool down and keep in the chiller.
6. Decorate the cheese cake with neutral glaze and snow powder.

Green House Ingredient Sdn. Bhd.

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