BAKED AMERICAN CHEESECAKE

QimiQ BENEFITS

- Quick and easy preparation
- Creamy indulgent taste with less fat
- Enhances the natural taste of added ingredients

20

easy

INGREDIENTS FOR 1 CAKE TIN 26 CM Ø

FOR THE BASE

150 g	Digestive biscuits, crumbled
70 g	Butter, melted
	Butter, for the baking tin

FOR THE FILLING

500 g	QimiQ Classic, unchilled
250 g	Sugar
20 g	Vanilla sugar
45 g	Corn flour / starch
700 g	Cream cheese
200 g	Natural yoghurt
5	Egg(s)
2	Lemon(s), juice and finely grated zest

METHOD

1. Preheat the oven to 130 °C (conventional oven).
2. For the base: add the melted butter to the biscuit crumbs and mix well. Press firmly into the base of a greased cake tin.
3. For the filling: mix the ingredients together until smooth using an immersion blender.
4. Pour onto the biscuit base and bake in the preheated oven for approx. 110 minutes.
5. Note: The cheesecake is soft after baking. Chill for approx. 6 hours to set completely.
6. **Tip:** Sour cream can be used instead of yoghurt.