



BAKED AMERICAN CHEESECAKE



QimiQ BENEFITS

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



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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 Whip Pastry Cream

220 g Sugar

2 package Vanilla sugar

60 g Corn flour / starch

500 g Quark 20 % fat

250 g Heavy sour cream

5 Egg(s)

2 Lemon(s), Juice and 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.