



# BAKED CHEESECAKE



## QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Reduces skin formation
- No splitting or cracking of surface



15



easy

## INGREDIENTS FOR 1271 G

### FOR THE BASE

- 70 g** Butter, melted
- 150 g** Graham crackers, crumbled
- 20 g** Sugar
- 0.5 g** Cinnamon, ground

### FOR THE FILLING

- 100 g** QimiQ Sauce Base, room temperature
- 230 g** Cream cheese
- 120 g** Sour cream 10 % fat
- 2** Egg(s)
- 120 ml** Whipping cream 36% fat
- 100 g** Sugar
- 2 g** Vanilla sugar
- 4 g** Corn starch

### FOR THE CREAM TOPPING

- 225 g** Sour cream 10 % fat
- 40 g** Sugar

## METHOD

1. Preheat an oven to 250 °F (conventional oven).
2. For the base: add the melted butter to the biscuit crumbs, sugar and cinnamon and mix well. Press firmly into the base of a greased cake ring.
3. For the filling: whisk the cream cheese until smooth. Add the sour cream, QimiQ Sauce Base, eggs, cream, sugar, vanilla sugar and cornstarch and mix well.
4. Pour onto the biscuit base and bake in the pre-heated oven, (water bath) for approx. 60 minutes.
5. After backing add the sour cream topping and bake again 350 °F for approx. 12-15 minutes.