



# BAKED AMERICAN CHEESECAKE



## QimiQ BENEFITS

- Quick and simple 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** Graham crackers, crumbled

**70 g** Butter, melted

Butter, for the baking tin

### FOR THE FILLING

**500 g** QimiQ Whip

**220 g** Sugar

**2 package** Vanilla sugar

**60 g** Corn 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 265 °F (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 ring.
3. For the filling: mix all 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.