BAKELS

Recipe No:
R600 - R600g

BLUEBERRY BAKED CHEESECAKE

USING PETTINA CHEESECAKE MIX

Group	Ingredient	KG
1	Baked Cheesecake Base Batter	0.500
	NZB BLUEBERRY FILLING	0.300
	Total Weight	**0.800**

Method: 1. Line appropriate baking ring with par baked sweet pastry crust.
2. Fold together Group 1.
3. Deposit Group 1 batter into baking ring followed by Group 2 batter and smooth off the top.
4. Baked Cheesecake Base Batter and smooth off the top.
5. For small individual cheesecakes allow approximately 400g batter.
6. For café styled cheesecake allow up to 1kg of batter.
7. Place cheesecakes into a water trough and place into a pre-heated 170°C and bake for approximately 45 minutes or until firm.
8. Remove from oven and let cool, then freeze until required for decoration

Notes: The metric recipe is of similar size to the avoirdupois recipe but is not an exact conversion.

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