

Reduced Sugar Baked Cherry Cheesecake

Makes 2 x 18cm Round Cakes

Ingredients:

Murbella TREND (reduced sugar shortbread base)	0.200kg
Sour Cream or Cream Cheese	0.500kg
Water approx 30°C	0.425kg
Egg	0.125kg
Cream Cheese Mix TREND (reduced sugar)	0.100kg
Custard KSK TREND (reduced sugar)	0.020kg
Sour cherries frozen	0.400kg
Braun Kabi (powdered juice thickener)	0.004kg
Almonds	0.060kg
Cinnamon sugar	0.015kg

Method:

- Pin Murbella pastry base and lightly bake for 6 mins at 180°C
- Slowly mix cream cheese, water, egg, Cream Cheese Mix and Custard KSK for 2 min
- Blend cherries with Kabi and fold into cream mix
- Spread cheese cake batter onto pastry
- Mix almond and cinnamon sugar and sprinkle on top
- Bake at 195°C for approx. 55min

