



## SALTED LEMON CHEESE CAKE

### INGREDIENTS

#### Group A1

Ingredient	KG
<a href="#">Bakels Salted Lemon Cake Mix</a>	1.000
Eggs	0.500
Oil	0.500
<b>Total Weight:</b>	<b>2.000</b>

#### Group A2

Ingredient	KG
<a href="#">PETTINA CHEESECAKE MIX</a>	0.330
Whipping Cream	1.000
Eggs	0.180
Lemon juice	0.030
<b>Total Weight:</b>	<b>1.540</b>

#### Group A3

Ingredient	KG
<a href="#">Bakels Lemon Filling</a>	0.200
<b>Total Weight:</b>	<b>0.200</b>



### DISPLAY CONDITIONS

Ambient



### CATEGORY

Bakery, Cakes, Muffins & Sponge Products



### OCCASION

Afternoon Tea, Celebration, Festive, Summer



### FINISHED PRODUCT

Cake, Cheesecake, Sweet Food, Sweet Good

## METHOD

1. Beat all ingredients (A1) on medium speed for 2mins or until evenly mix.
2. Pour in the 9" baking tray of the 650G cake batter and bake it at 180°C for 45mins.
3. Let it cool and slice into 3 evenly layers then set aside.
4. Beat all ingredients (A2) on low speed for 2mins then pour into the 9" baking tray.
5. Put a layer cake and pour the batter (A2) on the surface.
6. Bake it at 250°C or until the surface is golden color and then put into the chiller to set overnight.
7. Then use ingredient (A3) to apply on the surface and it is ready to be served.