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Reduced Fat Cheesecake

featuring Dairy-Lo® PC

Formula	% by Weight
Light Cream Cheese (room temperature)	51.00
Fat Free Sour Cream	8.90
Lemon	1.10
Vanilla	0.90
White Granulated Sugar	13.30
All Purpose Flour	3.00
Xanthan Gum	0.20
Dairy-Lo® PC	2.50
Water	6.40
Liquid Whole Egg	12.70
Total	100.00

Procedure

- Place cream cheese, sour cream, vanilla and lemon in a Hobart type mixer and blend on medium-low for 2 minutes. Scrape edges.
- In a separate container dry blend sugar, flour, xanthan gum and Dairy-Lo® PC. Add to mixer and blend on medium-low for 3 minutes. Scrape edges.
- Add the water and liquid whole egg and blend on low for 1 minute.
- For small cakes pour batter into graham pie crust and bake at 350°F for 40 minutes or until centre is almost set.
- For larger cakes pour into spring form pan and bake at 300°F for 30 minutes and then at 250°F for 60 -120 minutes, depending on size. Also place a pan of water in the oven to prevent surface from cracking.
- Refrigerate for at least 3 hours before serving.

The information contained herein is, to the best of our knowledge, accurate. The data outlined and the statements made are intended only as a source of information. No warranties, expressed or implied, are made. On the basis of this information, it is suggested that you evaluate the product on a laboratory scale prior to use in a finished product. The information contained herein should not be construed as permission for violation of intellectual property rights.

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Cheesecake

featuring **Beatrice®** Best Cream Cheese

Formula

% by Weight

Beatrice® Best Cream Cheese (room temperature)	61.00
Sour Cream	8.90
Lemon	1.10
Vanilla	0.90
White Granulated Sugar	13.30
All Purpose Flour	2.00
Xanthan Gum	0.10
Liquid Whole Egg	12.70
Total	100.00

Procedure

- Place cream cheese, sour cream, vanilla and lemon in a hobart type mixer and blend on medium-low for 2 minutes. Scrape edges.
- In a separate container dry blend sugar, flour and xanthan gum. Add to mixer and blend on medium-low for 3 minutes. Scrape edges.
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