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Cheesecake

featuring **Labneh**

Formula	% by Weight
Labneh	69.9
Lemon	1.1
Vanilla	0.9
White granulated sugar	13.3
Cake flour	2.0
Xanthan gum	0.1
Liquid whole egg	12.7
Total	100.00

Procedure

- Add labneh, lemon juice, vanilla and half the sugar to a Hobart style mixer and mix on speed 2 for 30s using the paddle attachment. Scrape edges.
- In a separate bowl, dry blend remaining sugar, flour, and xanthan gum and then add to labneh mixture. Mix on speed 3 for one minute and scrape edges.
- Add liquid whole egg to the mixer and mix on speed 2 for one minute or until smooth.
- Bake in Blodgett oven for 30 minutes at 275°F along with a pan of water on the rack below the cake. Turn oven off and leave for another half an hour. Finally, crack the oven open and let stand for another hour. Chill and serve.
- NOTE: Freezing not recommended as cake becomes brittle once thawed.

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