

Baked cheese cake

MEGcheddar

MEGcheddar cream keju

MEGcheddar cream Manis



MEGcheddar cream manis has a soft texture and can mix with other ingredients easily.

You can enjoy not only rich milky taste and aroma from MEGcheddar cream manis but also strong cheesy taste from MEHcheddar cream keju.

Ingredients(for 5pieces)	g
MEG CHEDDAR CREAM <u>Manis</u>	130g
Fined sugar	14g
Cake flour	20g
Whole egg	66g
Egg white	20g
Fined sugar	14g
MEGcheddar cream <u>keju</u>	8g
Shredded <u>MEGcheddar</u> (for topping)	2g

Method

1. Mix the ingredients [A].
2. Beat the ingredients[B] until the melange holds stiff, and then, mix with[1].
3. Put 30g of the batter into the each cup and then put 8g of **MEGcheddar cream keju** inside it.
4. Top with 2g of **MEGcheddar**.
4. Bake with 200degC(upper fire) and 170degC(lower fire) for 30minites.