

Jack Maurer's Cheese Cake Recipe

	Lbs.	Ozs.	Grams	
Cream Cheese	1	4	635	
Flour		1	28	A
Sugar		4 1/2	127	

Yolks		1	28	B
Eggs (whole) by weight.		2 1/2	70	

Fresh Cream		3/4	21	C
Vanilla Essence		1/2	14	

Method

Mix all A ingredients together well,
whisk slightly B ingredients and add to A slowly, scrape down mix.
Add C to mix slowly to clear.

This mix can be used for slab or flans.

The thicker the amount you put into a tin the longer baking.

Baking Temp.& Time

10 minutes 220°C. then approx 25mins @ 148°C. Baking time will vary depending on the thickness of the cake made.

For the base of the cake use either a crumb type or pastry, but par bake the base first.