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# Cheesecake

*featuring Beatrice Best Cream Cheese*

Formulation	% by Weight
<b>Beatrice Best Cream Cheese (tempered)</b>	<b>61.00</b>
Sour Cream	8.90
Lemon	1.10
Vanilla	.90
White Granulated Sugar	13.30
All Purpose Flour	2.00
Xanthan Gum	.10
Liquid Whole Egg	12.70
<b>Total</b>	<b>100.00</b>

## Procedure

- Place **Beatrice Best Cream Cheese**, sour cream, vanilla and lemon in a Hobart type mixer and blend on medium-low for 1 minute. Scrape edges.
- In a separate container dry blend sugar, flour and xanthan gum. Add dry blend to mixer and blend on medium-low for 2 minutes. Scrape edges.
- Add liquid whole egg to the mixer and blend on low for 1 minute or until smooth. Do not over mix.
- Place a pan of water in the oven to prevent surface from cracking
- 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 batter into spring form pan and bake at 300°F for 30 minutes and then at 275°F for 60-120 minutes, depending on size.
- For Blodgett style or industrial oven bake at 275°F for 35 min.
- Refrigerate over night.

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