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## Cream Cheese Filling

*featuring Beatrice Best Cream Cheese*

Formula	% by Weight
Salt	0.79
Sugar	13.12
High Temp Skim Milk Powder	2.63
Cake & Pastry Flour	8.92
<b>Beatrice Best Cream Cheese</b>	<b>47.24</b>
Shortening	8.92
Liquid Whole Eggs	8.92
Water	8.92
Vanilla	0.53
<b>Total</b>	<b>100.00</b>

### Procedure

- In a separate container lightly whisk the salt, sugar, skim powder and flour together
- In a hobart type mixer mix cream cheese and shortening on low speed while slowly adding the dry mix.
- Once dries are added scrape edges and continue to mix on low speed for 2 minutes. Scrape.
- Gradually add the eggs while mixing on low, continue to cream mixture for 2 minutes on low.
- Add water and vanilla and continue mixing on low for 2 minutes. Scrape
- Place 15-18 grams of filling into pastry close and bake at 375°F for 13 minutes or until golden brown.

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