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# Cheesecake

*featuring Eggstend 300*

Formula	% by Weight
Beatrice Best Cream Cheese ( <i>room temperature</i> )	61.00
Sour Cream	8.90
Lemon	1.10
Vanilla	0.90
<b>Water</b>	<b>9.52</b>
<b>Eggstend 300</b>	<b>3.18</b>
White Granulated Sugar	13.30
All Purpose Flour	2.00
Xanthan Gum	0.10
<b>Total</b>	<b>100.00</b>

## Procedure

- Place cream cheese, sour cream, water, vanilla and lemon in a Hobart type mixer and blend on medium-low for 1 minute. Scrape edges.
- In a separate container dry blend **Eggstend 300**, sugar, flour and xanthan gum. Add dry blend to mixer and blend on medium-low for 2 minutes. Scrape edges.
- For small cakes pour batter into graham wafer pie crust and bake at 350°F for 40 minutes or until centre is almost set.
- For larger cakes pour into spring form pan and bake at 300°F for 30 minutes and then at 240°F for 60 -120 minutes, depending on size. Also place a pan of water in the oven to prevent surface from cracking.
- Refrigerate for at least 3 hours before serving.

The information contained herein is, to the best of our knowledge, accurate. The data outlined and the statements made are intended only as a source of information. No warranties, expressed or implied, are made. On the basis of this information, it is suggested that you evaluate the product on a laboratory scale prior to use in a finished product. The information contained herein should not be construed as permission for violation of intellectual property rights.

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**Version # 2.0**

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# Cheesecake

*Control*

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

## Procedure

- Place 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.
- 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 240°F for 60-120 minutes, depending on size. Also place a pan of water in the oven to prevent surface from cracking
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