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Reduced Fat Cheesecake

featuring Dairy-Lo PC

| Formula | % by Weight |
|---|---------------|
| Light Cream Cheese (<i>room temperature</i>) | 51.00 |
| Fat Free Sour Cream | 8.90 |
| Lemon | 1.10 |
| Vanilla | 0.90 |
| White Granulated Sugar | 13.30 |
| All Purpose Flour | 3.00 |
| Xanthan Gum | 0.20 |
| Dairy-Lo PC | 2.50 |
| Water | 6.40 |
| Liquid Whole Egg | 12.70 |
| Total | 100.00 |

Procedure

- Place cream cheese, sour cream, vanilla and lemon in a Hobart type mixer and blend on medium-low for 2 minutes. Scrape edges.
- In a separate container dry blend sugar, flour, xanthan gum and **Dairy-Lo PC**. Add to mixer and blend on medium-low for 3 minutes. Scrape edges.
- Add the water and liquid whole egg 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 into spring form pan and bake at 300°F for 30 minutes and then at 250°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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Cheesecake

featuring Beatrice® Best Cream Cheese

| Formula | % by Weight |
|--|---------------|
| Beatrice® Best Cream Cheese (room temperature) | 61.00 |
| Sour Cream | 8.90 |
| Lemon | 1.10 |
| Vanilla | 0.90 |
| White Granulated Sugar | 13.30 |
| All Purpose Flour | 2.00 |
| Xanthan Gum | 0.10 |
| Liquid Whole Egg | 12.70 |
| Total | 100.00 |

Procedure

- Place cream cheese, sour cream, vanilla and lemon in a hobart type mixer and blend on medium-low for 2 minutes. Scrape edges.
- In a separate container dry blend sugar, flour and xanthan gum. Add to mixer and blend on medium-low for 3 minutes. Scrape edges.
- Add liquid whole egg and blend on low for 1 minute.
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