

Baked Cheesecake

Ingredients for Sweet Pastry:

75ml Corn flour
200ml Cake flour
2.5ml Baking powder
25ml Castor sugar
113ml Butter
1 Egg
1ml Vanilla essence
Pinch of salt

Method:

1. Preheat oven to 180°C. Sieve the corn flour, cake flour, baking powder, sugar and salt together.
2. Rub the butter into the flour mixture.
3. Add to this mixture the egg and vanilla.
4. Lightly mix this until a smooth pastry is formed, do not over mix or over handle at any time (please do not knead the pastry). Let dough rest.
5. Roll dough out. Line a loose bottom cake tin with pastry on bottom as well as sides.

Bake pastry for ± 20 minutes fill changing in colour.

Cheese Cake

Ingredients:

3 Eggs, separated
375g/375ml Cottage cheese /Cream cheese
5ml Vanilla essence
50ml Cake flour
90ml Sugar
15ml Lemon juice
125ml Cream

Method:

1. Preheat oven to 160°. Beat egg whites until firm and set aside. Beat egg yolks with sugar until creamy
2. Smooth the cottage cheese/cream cheese, add vanilla, cake flour, lemon juice and cream until mixed. Add cheese mixture to egg yolk mixture.
3. Add the beaten egg whites and fold in gently but thoroughly until evenly combined.
4. Pour into the prepared tin and bake at 160°C for about 45 minutes or until well-risen, light golden brown and completely set in the centre if tested with the fingertips. Reduce the oven temperature slightly if the cake starts to brown within 15 minutes.
5. Place a spoon in the oven door and allow the cake to cool in the oven for at least one hour.
6. Cool completely before loosening the sides, releasing the spring and removing the rim. Keep refrigerated until required.
7. Slice neatly and serve plain or spread with whipped cream and sprinkle with cinnamon sugar if preferred.
8. Serve fruit sauce separately in a small bowl or use to garnish the plate together with a tiny flower and a dusting of icing sugar.

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