

DESSERTS (CAKES AND FROSTINGS) No.G 026 00
CHEESE CAKE

Yield 100

Portion 1 Piece

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
357 cal	30 g	6 g	24 g	98 mg	323 mg	53 mg

Ingredient

MARGARINE,MELTED
 CRACKERS,GRAHAM,CRUMBS
 SUGAR,GRANULATED
 CHEESE,CREAM,SOFTENED,ROOM TEMPERATURE
 SUGAR,GRANULATED
 FLOUR,WHEAT,GENERAL PURPOSE
 MILK,NONFAT,DRY
 SALT
 EGGS,WHOLE,FROZEN
 WATER
 JUICE,LEMON
 JUICE,ORANGE
 EXTRACT,VANILLA
 ORANGE,RIND,GRATED
 LEMON RIND,GRATED

Weight

1-1/2 lbs
 3 lbs
 12-1/3 oz
 10-1/4 lbs
 3 lbs
 4-3/8 oz
 1 oz
 1/4 oz
 2-3/8 lbs
 12-1/2 oz
 2-1/8 oz
 2-1/4 oz
 7/8 oz
 3/8 oz
 1/4 oz

Measure

3 cup

 1-3/4 cup
 1 gal 1 qts
 1 qts 2-3/4 cup
 1 cup
 1/4 cup 3 tbsp
 1/8 tsp
 1 qts 1/2 cup
 1-1/2 cup
 1/4 cup 1/3 tbsp
 1/4 cup 1/3 tbsp
 2 tbsp
 2 tbsp
 1 tbsp

Issue

Method

- 1 Grind graham crackers or crush on board with rolling pin. Combine butter or margarine, crumbs, and sugar in mixer bowl. Blend thoroughly at low speed, about 1 minute.
- 2 Press 2 quarts crumb mixture firmly in bottom of each pan. Using a convection oven, bake 3 minutes on low fan, open vent at 325 F. Cool; set aside for use in Step 8.
- 3 Place cream cheese in mixer bowl. Whip at medium speed until fluffy, about 3 minutes.
- 4 Combine sugar, flour, milk, and salt. Mix well.
- 5 Add to cream cheese; whip at low speed until blended, about 2 minutes. Whip at medium speed until smooth, about 1 minute.
- 6 Add eggs; whip at low speed 30 seconds. Whip at medium speed until smooth, about 1 minute.
- 7 Combine water, lemon and orange juices, vanilla, orange and lemon rinds; add to cheese mixture. Whip at low speed until well blended, about 2 minutes.
- 8 Spread 5-1/4 quarts cheese filling evenly over crust in each pan.
- 9 Using a convection oven, bake at 325 F. for 25 to 30 minutes on low fan, open vent or until filling is firm and lightly browned.
- 10 Refrigerate until ready to serve. Cut 6 by 9.