



Light Strawberry Cheesecake

NIBBLEDISH CONTRIBUTOR

Ingredients

- 200g cream cheese
- 110 mL milk
- 4 egg yolks
- 70mL butter
- 3.5 tablespoons flour
- 1.5 tablespoons corn starch
- 5 egg whites
- 130 mL sugar

Instructions

1. Add the cream cheese + milk together and heat it up in a double boiler, stirring constantly.
 2. When the cream cheese has dissolved, add the butter and stir until smooth.
 3. Then add in the egg yolks and mix.
 4. Sift the flour and corn starch together and add into cream cheese mixture until thoroughly blended. Remove from heat.
 5. Beat egg whites with a electric mixer/whisk until it starts to bubble.
 6. Gradually add sugar, continuing to beat until it forms peaks.
 7. Pour the egg whites into the cream cheese mixture and fold until thoroughly blended.
 8. Pour the cheesecake batter into a prepared mold.
 9. Place your mold in a shallow pan of water, and bake at 160 - 170 C until edges have pulled away. (45-60minutes for cake molds. 20-30 minutes for muffin pans.)
 10. Let the cake cool down and decorate with fresh strawberries and strawberry jam.
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