



Yuzu cheese cake

NIBBLEDISH CONTRIBUTOR

Ingredients

- 200g Cream cheese
- 60g Sugar
- 2 Eggs
- 27g Soft flower
- 200cc Cream
- 20g Butter
- 1 Yuzu

Instructions

I used Yuzu instead of Lemon to make Cheese cake. Yuzu's flavor is softer than Lemon. So add peel and twice the amount of Lemon juice.

Preheat oven 180 degree C.

1. put Cream cheese into bowl and beat cream cheese until fluffy, then add sugar.
2. In a mixing bowl, add eggs in three times. mix well after each addition.
3. Add sifted soft flower, cream, grated Yuzu peel and Yuzu juice and mix well.
4. Add melted butter into the mixture and mix well.
5. Pour filling into crust.
6. Bake it for 40mins.