

Brownie-Cheesecake

Recipe for one baking-sheet 60x40cm

WESTFALIA Käsekuchen-Fix	1100 g
cream cheese	2750 g
whole egg	550 g
water	1400 g
amount	5800 g

Brownie-filling

Westfalia Brownie Mix	500 g
Westfalia Back Melange, tempered	125 g
water	175 g
amount	800 g

Short dough, customary **1400 g**

method:

Roll the short dough on a greased baking-sheet 60 x 40cm and bake it for approx.10 minutes.

Mix the cream cheese, eggs and water than add the Käsekuchen Fix powder and stir until smooth.

Spread the mixture evenly on the pre-baked short dough.

Whip the ingredients for the Brownie-filling for approx. 3 minutes in a mixing machine.

Spread the filling by using a piping bag, evenly as spots in the cheesecake-mixture.

Glaze the cold cheesecake with Westfalia Geleeguß klar.

Baking temperature: approx.200 °C
 Baking time: approx. 60 - 65 minutes

