



## NEW YORK-STYLE CHEESE CAKE

<b>CRUST INGREDIENTS</b>	<b>%</b>
Graham Cracker Crumbs	50.16
Sugar	13.74
Butter	36.10

  

<b>FILLING INGREDIENTS</b>	<b>%</b>
Whole Eggs, liquid	18.81
Sugar	19.63
Salt	0.24
Vanilla	0.96
Lemon Juice	2.02
Cream Cheese	50.55
<b>Nutritek® 250</b> , reduced minerals whey	7.79

### PROCEDURE

1. Mix crust ingredients. Press into the bottom of a 9-inch springform pan. Bake in a 350°F oven for 10 minutes. Cool.
2. Beat cream cheese on No. 1 speed in a Hobart mixer for 4 minutes.
3. Add sugar, salt and **Nutritek 250** and mix on No. 2 speed for 5 minutes.
4. Add eggs and incorporate well.
5. Add vanilla and lemon juice. Blend until smooth.
6. Pour 1000 grams of batter over the crust.
7. Bake in a 350°F oven for 75 minutes.

### BENEFITS

**Nutritek 250** adds milk flavor and gives a creamy, well-emulsified cheesecake that has good structure.