



## CHEESY CHEESECAKE

This fluffy creation is filled with hmmm... so delicious cheese that's awesome for gatherings, parties and tea breaks.

### INGREDIENTS:

60g	SCS Sliced Cheese
110g	Caster Sugar
100ml	Full-Fat Milk
50g	SCS Unsalted Butter
50g	Top Flour
30g	Cornstarch
6 eggs	Separated
240g	SCS Cream Cheese
1 tbsp	Sour Cream or Yogurt
1/4 tsp	Salt

1. Preheat the oven to 160°C. Line the base of a 9-inch cake tin.
2. Set aside 15g of SCS sliced cheese for topping the cake.
3. Place a heatproof mixing bowl over a saucepan of simmering water. Add the remaining SCS sliced cheese, SCS cream cheese, SCS butter, sour cream, salt and milk to the mixing bowl, and stir until everything is melted and combined.
4. Let the mixture cool slightly, then whisk in the egg yolks. Next, sift in the top flour and cornstarch, and fold in until you have a smooth mixture.
5. Make the meringue. Using an electric hand mixer, whisk the egg whites until fluffy and cloudlike. Gradually add the caster sugar and keep mixing until you have a fluffy, stiff mixture.
6. Stir 1/3 of the meringue into the SCS cream cheese mixture until even. Gently fold the remaining meringue in.
7. Scrape the batter into the lined cake tin. Scatter the SCS sliced cheese set aside earlier onto the top of the cake. If you're using a springform cake tin with a removable base, make sure to wrap the outside of the cake tin with aluminium foil.
8. Place the cake tin into a roasting tray and pour warm water into the roasting tray, until it comes halfway up the sides of the cake tin.
9. Bake the cheesecake for 1 hour, turning the heat down to 150°C halfway through. You want the cake to be set, but with a fluffy texture and a slight wobble to it. Let the cake cool in the oven completely before transferring to the fridge to chill for at least 2 hours.



<https://youtu.be/DdmsjdhYi34>