

CHEESE CROWN PUFF CAKE



PT MANUNGGAL PERKASA

Ingredients :

1. Puff pastry 2 sheets

Sponge Cake Ingredients :

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| 1. ASTER wheat flour | 40 g |
| 2. Eggs | 2 pcs |
| 3. Egg yolks | 2 pcs |
| 4. Emulsifier | 5 g |
| 5. Granulated sugar | 60 g |
| 6. Milk powder | 10 g |
| 7. Cornstarch | 5 g |
| 8. Butter | 60 g |
| 9. Sweetened condensed milk | 5 g |
| 10. Vanilla | 3 g |

Cheese Cake Ingredients :

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| 1. Cream cheese | 425 g |
| 2. Granulated sugar | 60 g |
| 3. Vanilla | 3 g |
| 4. Whipping cream | 100 ml |
| 5. Grated cheese | 60 g |



How to make :

1. Grease a 20x10x4 cm baking pan with margarine.
2. Roll the puff pastry to 3 mm thickness and cut into a rectangle (30x20 cm). Prick with a fork.
3. Cut the sides to fold over later.
4. Start folding from the short side.
5. Place it into the pan and unfold the edges, tidy up the sides.
6. Line with crumpled baking paper filled with rice.
7. Bake at 180°C for 20 minutes.
8. Remove the paper and rice, then bake again for 10 minutes at the same temperature.

How to Make Sponge Cake:

1. Beat the eggs until foamy, add emulsifier and sugar, and beat until thick (7–10 minutes).
2. Add the sifted flour, milk powder, and cornstarch, mixing well.
3. Turn off the mixer, add melted butter and mix until combined.
4. Divide into 2 portions, pour into greased and paper-lined 20x10x4 cm pans. Bake at 170°C (338°F) for 20–30 minutes.
5. Cool and remove from the pan.
6. Place the sponge cake inside the puff pastry (brown side down).
7. Pour the cheesecake batter on top, spread evenly, and sprinkle grated cheese.
8. Bake at 160°C for 30–40 minutes.

How to Make Cream Cheese :

1. Beat the cream cheese until smooth, add sugar and condensed milk and eggs .
2. Add whipped cream and water, stir until well blended.

Yield for 1 pan .

**Recommended flour
to use**

Cita Rasa Pangan Berkualitas

