



Mini Cheesecake

COOKING
TIME



20 mins

MODE



Cake

SERVES



12 pieces

INGREDIENTS

Ingredients A:
70ml fresh milk
65g cream cheese
1 egg yolk
12g sugar
35g cake flour
8g corn flour
1 teaspoon lemon juice
Dark chocolate powder

Ingredients B:
2 egg whites
20g sugar
1/2 teaspoon lemon juice

METHODS

1. Combine the milk and cream cheese in a bowl and melt it in the microwave. Set aside.
2. Sift the flour. Add the sugar and egg yolk into a large mixing bowl.
3. Slowly pour the cream cheese in the flour mixture. Combine and mix everything well. Set aside.
4. Add egg whites and lemon juice to a mixing bowl. Beat on medium high speed while adding the sugar in two batches until it reaches firm peaks, about 3 mins.
5. Add half the beaten egg whites to the egg yolk mixture. Fold gently to combine then add the remaining half. The batter should be light, airy, and fluffy.
6. Scoop 1/3 of the batter to mix with the dark chocolate powder.
7. Scoop 1 teaspoon of dark chocolate batter into paper cup and fill the plain batter to 2/3 full.
8. Place the cheesecake in the oven and select cake mode.
9. Top with mix berries or any desired toppings.