

SOUR CHERRY CHEESE CAKE

INGREDIENTS

Digestive Biscuit Sugar Free 13 Gm
Butter 5 Gm
Cheese Cake Batter
Golka Cream Cheese 35 Gm
Corn Flour 1 Gm
Sugar Free Splenda 1 Gm
Eggs 10 Gm
Vanilla Ess 1 Ml
Cream Amul Fresh 15 Ml
sour cherry compote
sour cherry frozen 30 gm
sugar free splenda 1 gm
mix all the ingredients together.

METHOD

- 1 Take Machine Bowl Mix Cream Cheese and & splenda Sugar Together & add eggs gradually.
- 2 And Mix Cream & Corn flour and together and mix with above mixture.
3. Bake At 160 C In Deck Oven 140 C In Rational Oven For 20-25 Mins In Steam Bath
4. serve with sour cherry compote

NUTRITION FACTS

Kcals	300
Fat	23.6g
Protein	9.5g
Carbs	15.6g



RECIPE COURTESY:
THE SASSY SPOON, MUMBAI