



COOKING WITH CHEESE

from the USA



Triple Cheese Cotton Cake

Bursting with cheese flavor, this triple cheese cotton cake has an ethereally light and creamy texture.

INGREDIENTS:

Cotton Cheesecake

- 130g U.S. Cream Cheese
- 25g Unsalted Butter
- 50g Water
- 10g U.S. Permeate
- 60g Egg Yolk
- 15g Cake Flour
- 15g Plain Flour
- 15g Corn Flour
- 90g Egg White
- 70g Caster Sugar

Cream Cheese Frosting

- 100g U.S. Cream Cheese
- 8g Icing Sugar
- 50g Whipping Cream

DIRECTIONS:

Cotton Cheesecake

- Dissolve permeate in water. Warm mixture, butter and cream cheese together over low heat. Stir mixture till smooth.
- Add in 35g of caster sugar and mix till sugar has dissolved.
- Remove from heat and mix in egg yolk, cake flour, plain flour and corn flour. Set aside and allow to cool to approx. 40°C.
- Whisk egg white and remaining caster sugar in a mixing bowl till medium soft peaks are formed.
- Fold carefully into egg yolk mixture and pour into a 16 cm round cake mold.
- Bake in a water bath at 160°C for 30 minutes. Reduce heat to 150°C and continue baking for 35 minutes. Allow to cool for 30 minutes in the oven.

Cream Cheese Frosting

- Mix cream cheese and icing sugar until creamy.
- Slowly add in whipping cream while continuously mixing the mixture until smooth.

To Assemble

- Spread cream cheese frosting evenly around the cake.
- Top with shredded U.S. cheddar and U.S. parmesan cheese before serving.

Makes 1 cake.

This recipe only serves as a reference. ©2020 USA Cheese Guild®.



Beyond Expectations!

VARIETY. FLAVOR. VALUE.

DID YOU KNOW? More cheese is made in the USA than any other country in the world. That's right, 25% of all cheese is made in the USA, including over 1,000 varieties.