# ASIAN STYLE CHEESE CAKE (輕乳酪蛋糕)

**(YIELD: ONE 8-INCH CAKE)**



## INGREDIENTS

1. Cake flour 68g
2. Cream cheese 8 oz.
3. Whipping cream 200ml
4. Milk 75 ml
5. Eggs 3
6. Butter 1 oz.
7. Sugar 32g (2 tablespoon)
8. Cornstarch 16g
9. Green tea powder 10g + sugar 16g
10. Sugar 32g (2 tablespoon)

## PREPARATION

1. Preheat 350 degree F. Separate eggs into yolks and whites. Sift through cake flour and cornstarch together.
2. Put Cream cheese, 1 oz. butter, and 2 tablespoons of sugar in a small steel bowl and melt over water bath in a larger steel bowl.

3. Add the egg yolk into the melted mixture, blend well. Add whipping cream and milk, mix well. Then add the dry ingredients, mix well. Add the green tea and sugar mixture as well if desired. Drain to get rid of lumps if necessary. Let cool.
4. With electric hand mixer or stand-up mixer, whisk egg white and sugar to peak.
5. Add the egg yolk mixture into the egg white mixture, fold together lightly.
6. Bake in water bath for 35 minutes or until the top layer turns brown. Then turn the oven down to 325 degrees and bake for 40 minutes.