

# JAPANESE CHEESECAKE

The recipe is adopted from “Cooking with Dog” YouTube channel

Ingredients:

Cream cheese	100 g
Sour cream	30 g
Unsalted butter	20 g
Egg yolks	2
Cake flour	20 g
Milk	100 mL
Vanilla extract	½ tsp
Egg whites	2
Granulated sugar	40 g
Lemon zest	1

Instructions

1. Preheat the oven to 300-degree F. Coat the 6-inch round cake pan with butter, and line the bottom with parchment. Cover the outside of it with aluminum foil.
2. Let make the egg yolk mixture. Bring the cream cheese, sour cream, and butter to room temperature. Combine them in a bowl, whisking until smooth.
3. Add one egg yolk (at room temperature) at a time and mix thoroughly.
4. Add the lemon zest.
5. Sift the cake flour into the mixture and whisk until combined.
6. Pour the room temperature milk and vanilla into the mixture a little at a time and mix thoroughly. Set aside.
7. Let make the meringue. In a different bowl, beat the whites with an electric mixer on medium speed until soft peaks form. Slowly add the granulated sugar and continue beating until stiff peaks form.
8. Gently fold the meringue into the egg yolk mixture in 3 batches (1/3 of the meringue at a time). Mix until the white streaks disappear and stop. Do not overmix it.
9. Pour the batter into the prepared pan.
10. Place the cake pan inside a larger pan and pour hot water into the large pan about 2 cm deep.
11. Bake at 300-degree F for about 50 to 60 minutes or until the cake is double in size and golden brown on top.
12. Pierce the cake with a bamboo stick. If the stick is clean, the cake is ready.
13. Place the cake onto a cooling rack and let it cool. Then chill the cake in the fridge for over 2 hours before serving.