



JAPANESE SPONGE CHEESECAKE

Lighter than your typical cheesecake, this Japanese version becomes fluffier with the addition of flour and cornstarch. Sweet enough to be enjoyed on its own or topped with fruit.

Prep time: 30 minutes
Bake Time: 1 hour

Total Time: 3 hours
Serving Size: 10-14 servings

FEATURED BAKEWARE:

USA PAN® 8" Round Cake Pan

INGREDIENTS

- 1-8 ounce package of cream cheese, cubed
- 1/2 cup milk
- 3 tablespoons unsalted butter
- 2/3 cup cake flour
- 2 tablespoons cornstarch
- 6 egg yolks
- 1 tablespoon fresh lemon juice
- 6 egg whites
- 1/4 teaspoon cream of tartar
- 1/8 teaspoon salt
- 3/4 cup superfine sugar

INSTRUCTIONS:

Preheat oven to 160°C.

Place cubed cream cheese in a bowl with milk and soak for 20 minutes. Heat cream cheese, milk, and butter in the top of a double boiler over simmering water, stirring frequently for about 5 minutes until melted and smooth. Remove from heat and allow to cool for at least 15 minutes. Sift cake flour and cornstarch together into a bowl. Sift again into the cream cheese mixture and mix well. Add the egg yolks and lemon juice, stir until mixed well. Beat egg whites, cream of tartar, and salt together in a separate bowl using an electric mixer until foamy. Add in sugar 2 tablespoons at a time, beating well after each addition. Continue beating on high speed until soft peaks form. Fold cream cheese mixture into egg whites until mixed well; Pour into USA PAN® 8 inch Round Cake pan. Place pan inside a larger baking pan and fill with water until it reaches halfway up the sides of the pan. Bake in oven for 1 hour or until cheesecake is set and golden brown. Turn off oven and leave cake in the oven with the door open for 1 hour. Cool completely on a cooling rack. Top with fruit if desired.