

# Application Recipe

## Pandan Coconut Cheesecake

*Soft and moist pandan-flavoured cake encapsulating layers of tropical indulgence with cream cheese and desiccated coconuts.*



### Featured Ingredients

- Bakels American Muffin Mix
- Bakels Apito Pandan Paste
- Bakels Pettina Cheesecake Mix

### Ingredients

#### Group A

INGREDIENTS	KG
Bakels American Muffin Mix	0.500
Eggs	0.200
Water	0.100
Oil	0.200
Bakels Apito Pandan Paste	0.020
<b>TOTAL</b>	<b>1.020</b>

#### Group B

INGREDIENTS	KG
Pettina Cheesecake Mix	0.175
Whipped Cream	0.500
<b>TOTAL</b>	<b>0.675</b>

## ***Procedure***

1. Beat all ingredients (A) on medium speed for 3 minutes.
2. Pour into the 12" x12" and bake at 160°C for 25 minutes with parchment paper.
3. Let it cool completely.
4. Beat all ingredients (B) on medium speed for 2 minutes.
5. Cut the cake into half and spread the cream cheese on 1 layer and set into the freezer for 30 minutes.
6. Cut into any sizes you prefer.
7. Decorate with desiccated coconut.

## ***Featured Ingredients***

<b>Bakels American Muffin Mix</b>	
<b>Technical Benefits</b>	
- Premix in powder form for the convenience	
- Versatile and able to craft creations beyond muffins	
- Easy application	
- Quality of consistent taste and texture	
- Simple preparation for both professional and home baker	
<b>Bakels Apito Pandan Paste</b>	
<b>Technical Benefits</b>	
- To provide pandan flavour and colour for all types of baked goods	
<b>Bakels Pettina Cheesecake Mix</b>	
<b>Technical Benefits</b>	
- Premix for lemon-flavoured cheesecake with delicious flavour and rich creamy texture	