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# Cheesecake Extra Rich

*featuring Beatrice Best Cream Cheese*

Formula	% by Weight
<b>Beatrice Best Cream Cheese (<i>tempered</i>)</b>	<b>50.00</b>
Whipping Cream 35%MF	3.00
Sour Cream 14%MF	10.00
Liquid Whole Milk 3.25%MF	3.00
Vanilla	2.00
White Granulated Sugar	15.60
Locust Bean Gum	.20
Xanthan Gum	.20
Liquid Whole Eggs	16.00
<b>Total</b>	<b>100.00</b>

## Procedure

- Place **Beatrice Best Cream Cheese** and 1/3 of the sugar in a Hobart type mixer and blend on medium-low for 2 minutes. Scrape edges.
- Add sour cream, whipping cream, milk and vanilla and blend on medium-low for 1 minute. Scrape edges.
- In a separate container dry blend sugar and gum's. Add dry blend to mixer and blend on medium-low for 2 minutes. Scrape edges.
- Slowly stream in liquid whole egg to the mixer and blend on low for 1 minute or until smooth. Do not over mix.
- Place a pan of water in the oven to prevent surface from cracking
- Place a thin Graham crust layer in the bottom of the pan
- Pour 1500 grams of batter into a spring form pan and bake at 300°F for 60 minutes.
- Cool and Freeze

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