



MINI NEW YORK CHEESECAKE BUNDT WITH NUTELLA®

Dessert | Dessert | All year round

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Yields: 10 servings

Portion: 1 slice

INGREDIENTS

- 1 lb. Cottage Cheese (small curd)
- 3 tbsp. Low Fat Sour Cream
- 6 eggs - separated
- 6 tbsp. sugar granulated
- 4 tbsp. butter, melted
- 1 tsp. vanilla extract
- 1/2 cup Bisquick flour
- 1/4 tsp. lemon juice
- 5-1/4 oz. Nutella®
- * Water bath large enough to fit the mini bundt cake pan
- * powdered sugar, optional



PASSIONATE BRANDS, PARTNERED WINS

Method:

In a mixing bowl, mix all the ingredients together except Nutella® until smooth. Pour mixture into a mini bundt pan coated with cooking spray. Pre-heat conventional oven to 350 ° F. Place bundt cake pan in a water bath and bake for 25 to 30 minutes or until golden brown on top. When cool, drizzle 5-1/4 oz. Nutella® on top of cake, Top with powdered sugar and fresh fruit if desired.
