



Buncha Crunch® Jiggly Cheesecake

Dessert | Dessert | All year round

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Yields: 1-12" cheesecake

INGREDIENTS

For Cheesecake:

- 1 1/2 cups cream cheese
- 1 1/2 cups crème fraiche
- 3/4 cup sugar
- 1/4 cup cake flour, sifted
- 2 tsp vanilla extract
- 6 each eggs, separated into yolks and whites
- *1/2 cup sugar for egg yolks
- *1/2 cup sugar for egg whites
- 1 Cup Buncha Crunch®

INGREDIENTS

For Crust:

- 1 ½ cups almond cookie crumbs, fine grind
- 1/3 cup sugar
- ½ cup butter, melted, warm

INGREDIENTS

For Topping:

- 1 cup Buncha Crunch®
- ½ cup caramel sauce, warm

Method:

Preheat oven to 275°F. In a food processor, blend almond cookies, sugar and butter to a fine grain. Press crumb into a 12" cheesecake form lined with "butcher paper" and sprayed with food release spray. You will need to line BOTH the bottom and side of the cheesecake form. In a mixer with the paddle attachment, mix the cream cheese, crème fraiche, sugar, cake flour and vanilla extracts on medium speed until smooth. In a bowl, add egg yolks and sugar and whisk together quickly. The finished yolks should have a lemon-yellow color. Set aside. In a mixer, add the egg whites and sugar, whip the whites until soft peaks are formed, be sure not to over whip! By hand, fold the egg yolk mixture into the cheese mixture, and then fold in the egg white mixture and the Buncha Crunch®. Be very gentle so as not to deflate the mix. Gently pour mixture into form and place form in a water bath. Bake 25 to 35 minutes or until top of cheesecake has ballooned slightly. Remove cheesecakes from the oven and cool at room temperature until solid and jiggles when touched. Gently unmold cheesecake and spread a thin layer of caramel sauce, and apply the Buncha Crunch®.
