

Love
is in the
Air

Creating
New
Traditions
By Dawn since 1920



WHITE CHOCOLATE CHEESECAKE RASPBERRY



COMPOSITION

1 Cake

- 180 g Crème Cake crumbles
- 400 g White chocolate Cheese Cake
- 80 g Dawn Delifruit Raspberry
- Hot Glaze Dawn Belnap

BASIC RECIPES

1. Crème Cake crumbles

- 1000 g Dawn Crème Cake / Chocolate Mix
- 250 g Butter
- 1250 g Total**

2. White Chocolate Cheesecake

- 300 g Dawn Cheesecake Mix
- 300 g Cream Cheese
- 200 g Egg
- 450 g Milk
- 150 g Dawn Cabo Blanco /white chocolate
- 150 g Milk
- 1550 g Total**

ASSEMBLY

Press Crème cake crumbles into greased small Cake form
Fill white Chocolate cheesecake filling into and flatten
Pipe Delifruit Raspberry in dots as spiral
Bake for 180°C 35-40 minutes
Cool down
Glaze with Belnap before serving

WORKING METHOD

1. Crème Cake crumbles

Mix all ingredients with flat beater on slow speed till you get crumbles

2. White Chocolate Cheesecake

Warm up white chocolate add 150g milk and stir.
Mix all other ingredients with a whisk together until smooth
and add the liquid white chocolate until its well mixed

Item Code	Product name	Packaging
0.00000.000	Dawn Delifruit Raspberry	-
0.00000.000	Dawn Hot Glaze Belnap	-
0.00000.000	Dawn Crème Cake Mix	-
0.00000.000	Dawn Crème Cake Mix Chocolate UTZ	-
0.00000.000	Dawn Cheesecake Mix	-
0.00000.000	Dawn Cabo Blanco /white chocolate	-