

DESSERTS (CAKES AND FROSTINGS) No.G 036 00
LITE CHEESE CAKE

Yield 100

Portion 1 Piece

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
262 cal	44 g	9 g	6 g	4 mg	424 mg	101 mg

Ingredient

MARGARINE,MELTED
 CRACKERS,GRAHAM,LOW FAT,GROUND
 SUGAR,GRANULATED
 CHEESE,CREAM,FAT FREE
 SUGAR,GRANULATED
 FLOUR,WHEAT,GENERAL PURPOSE
 MILK,NONFAT,DRY
 SALT
 EGG WHITES,FROZEN,THAWED
 WATER
 JUICE,ORANGE,FRESH
 JUICE,LEMON,FRESH
 EXTRACT,VANILLA
 ORANGE,RIND,GRATED
 LEMON RIND,GRATED

Weight

1-1/4 lbs
 3 lbs
 12-1/3 oz
 10-1/4 lbs
 3 lbs
 3-7/8 oz
 7/8 oz
 1/8 oz
 2-2/3 lbs
 12-1/2 oz
 2-1/4 oz
 2-1/8 oz
 3/4 oz
 1/3 oz
 1/4 oz

Measure

2-1/2 cup

 1-3/4 cup
 1 gal 1 qts
 1 qts 2-3/4 cup
 3/4 cup 2 tbsp
 1/4 cup 2 tbsp
 1/8 tsp
 1 qts 1 cup
 1-1/2 cup
 1/4 cup 1/3 tbsp
 1/4 cup 1/3 tbsp
 1 tbsp
 1 tbsp
 1 tbsp

Issue

Method

- 1 Combine margarine or butter, crumbs, and sugar in mixer bowl. Blend thoroughly at low speed, about 1 minute.
- 2 Press about 2-1/4 quarts crumb mixture firmly into bottom of each pan. Using a convection oven, bake at 325 F. 3 minutes on low fan, open vent. Cool; set aside for use in Step 8.
- 3 Place cream cheese in mixer bowl. Whip at high speed until fluffy, about 3 minutes.
- 4 Combine sugar, flour, milk, and salt. Mix well.
- 5 Add to cream cheese; whip at medium speed until blended, about 2 minutes; scrape down bowl; whip at high speed until smooth, about 1 minute.
- 6 Add egg whites gradually while mixing at low speed 1 minute. Scrape down bowl. Whip at high speed until smooth, about 1 minute.
- 7 Combine water, orange and lemon juices, vanilla, orange and lemon rinds; add to cheese mixture. Whip at medium speed until well blended, about 2 minutes.
- 8 Pour about 1-1/4 gallons cheese filling evenly over crust in each pan. Spread evenly.
- 9 Using a convection oven bake at 325 F. 25 to 30 minutes or until firm and lightly browned on low fan, open vent.
- 10 CCP: Hold for service at 41 F. or lower. Cut 6 by 9. Cheesecake may be served with cherry or blueberry pie filling as topping.