

TOFFEE APPLE CHEESECAKE



FOOD
SERVICE



Comforting and satisfying flavours of sautéed apples, cinnamon and caramel in a classic baked cheesecake - ideal for the autumnal apple glut.

Customer Services Phone 0800 800 617

www.chelsea.co.nz/foodservice

TOFFEE APPLE CHEESECAKE



SERVES 10

INGREDIENTS

TOFFEE APPLES

1kg apples (approx 6), cut into 1cm cubes
 50g **Chelsea Caster Sugar**
 2g ground cinnamon

BASE

300g malt biscuits
 135g melted butter

FILLING

750g cream cheese, softened
 225g **Chelsea Caster Sugar**
 30g maize cornflour
 2 no.6 eggs
 5ml vanilla extract
 300ml cream

TOFFEE SAUCE

100g butter
 200g **Chelsea Soft Brown Sugar**
 200ml cream

METHOD

Prepare the apples: peel, core and dice the apples neatly. Cook in a saucepan with the caster sugar and cinnamon until apple is softened but retains some texture. Split into two (half for the filling and half for the topping).

Prepare a 23cm springform cake tin; grease and line the base and sides with baking paper.

Break up the biscuits and put into food processor. Process until rough crumbs, then add the melted butter and continue processing until all mixed.

Tip biscuit mix into the prepared cake tin and press down firmly. Ensure base is as even as possible and chill until firm.

Clean and dry the food processor bowl, then add the cream cheese. Process until smooth and soft, then add all remaining filling ingredients and process until well mixed, but do not overblend. Mix in half of the reserved apple.

Preheat oven to 180°C (if using a fan oven, lower the heat to 160°C).

Wrap base of cake tin in 2 layers of tin foil - this is to prevent any water seeping in from the water bath whilst cooking.

Pour cheesecake filling into tin and put tin into a large, deep oven tray. Fill tray 1/3 of the way up the tin with hot water and put into oven.

Cook for 45 minutes, then check - if browning too quickly cover tray with tin foil. When cooked, there should just be a slight wobble in the centre of the cheesecake when shaken gently. If not cooked, reduce heat to 160°C and continue cooking - check again every 10 minutes until cooked. It usually takes 60-70 mins to cook, but exact timing will depend on your oven.

Remove from oven and leave to cool in the tin on a wire rack for 30 mins. Loosen sides of springform tin and cool completely.

Toffee Sauce

Melt the butter and sugar together until dissolved. Add the cream, bring to a simmer and cook for 10 minutes. Cool.

Mix the remaining toffee apple with the toffee sauce and spoon over cooled cheesecake.

BAKED CHEESECAKE TIPS

- Ensure ingredients are at room temperature before mixing.
- Ensure filling ingredients are smoothly blended but do not over-mix which could cause too much air to be incorporated into the mixture.
- Check cooking before suggested time and do not overcook as cheesecake will be dry. Centre of cake should wobble very slightly when gently shaken. It will firm as it cools
- If browning on top too quickly, cover top loosely with foil (not touching surface of cake) and continue cooking.
- Line sides of tin with baking paper to allow for easy removal when cooled.

	Approx Unit Price	Approx Ingredient Cost
TOFFEE APPLES		
1kg apples (approx 6), cut into 1cm cubes	0.00266	\$0.00
50g Chelsea Caster Sugar	0.00233	\$0.12
2g ground cinnamon	0.04440	\$0.09
BASE		
300g malt biscuits	0.00716	\$2.15
135g melted butter	0.00718	\$0.97
FILLING		
750g cream cheese, softened	0.01039	\$7.79
225g Chelsea Caster Sugar	0.00233	\$0.52
30g maize cornflour	0.00243	\$0.07
2 no.6 eggs	0.20967	\$0.42
5ml vanilla extract	0.07446	\$0.37
300ml cream	0.00485	\$1.46
TOFFEE SAUCE		
100g butter	0.00718	\$0.72
200g Chelsea Soft Brown Sugar	0.00280	\$0.56
200ml cream	0.00485	\$0.97

TOTAL COST	\$16.21
COST PER PORTION	\$1.62
GROSS PROFIT %	70%
SALES TAX	15%

MIN. SELLING PRICE (per portion)	\$6.21
--	---------------

Costs based on average wholesale prices at February 2014

VARIATIONS

- Pear and Ginger Toffee Cheesecake: replace the apples with pears, the cinnamon with ground ginger and add some chopped crystallised ginger.
- Bake in a large loaf tin for a rectangular presentation.
- Replace the apple in the cake (not the topping) with chopped canned peaches.
- Replace the apple with 100g raisins soaked in 30ml rum for a Rum and Raisin cheesecake.

PROFIT

- If portioned into 10 slices, cost per serve is \$1.62 exc. GST. A selling price of \$6.20 inc. GST will return 70% inc. GST gross profit. Cost of goods will vary according to apple season and prices – don't forget to order tag 2 produce where possible.

NUTRITION

- Contains wheat, egg and dairy products.

SERVICE

- Mark portions before displaying as a whole cake and cut slices to order, or pre-cut and display ready to serve.
- Serve with thick yoghurt to cut through richness or with a fresh berry coulis.
- Keep portion sizes small as this is a rich and dense cheesecake.