



BAKERS NUTTIKRUST® AND MARMALADE CREAM CHEESE CAKE

INGREDIENTS:

Streusel:

- 200 g BAKERS Nutticrust®
- 100 g flour
- 140 g butter, melted

Filling:

- 250 g cream cheese, softened
- 80 ml marmalade
- 1 egg

Sponge:

- 310 ml (170 g) cake flour
- 125 ml sugar
- 2 ml baking powder
- 2 ml bicarbonate of soda
- 2 ml salt
- 90 g butter
- 2 eggs
- 5 ml vanilla essence
- 30 ml lemon juice
- 60 ml milk

Garnish:

- orange zest



STEP 1



1. Preheat oven to 150°C.
2. Grease a 20 cm round spring-form cake pan, set aside.
3. **For the streusel:** in a food processor, blend the biscuits, flour and melted butter until the texture is a rough crumb.
4. Alternatively crush the biscuits in a plastic bag using a rolling pin then mix in the flour and butter. Set aside.

STEP 2



5. **For the filling:** Beat the cream cheese until it has softened. Stir in the egg and marmalade. Set aside.
6. **For the sponge:** In a large mixing bowl, sift together the flour, sugar, baking powder, bicarbonate of soda and salt. Set aside.
7. In a large bowl, cream the butter and add eggs, vanilla essence, lemon juice and milk. Whisk until light and fluffy.



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STEP 3



8. Pour the sponge batter into the prepared baking pan.
9. Sprinkle half the streusel mixture on top.
10. Spoon the filling on top of the sponge batter, taking care not to let it touch the sides of the pan.
11. Generously sprinkle the remaining streusel topping over the batter to the sides of the pan.
12. Place in the oven and bake for 75-80 minutes. When a skewer is inserted, it should be removed clean.

STEP 4



13. Place the cake onto a cooling rack to cool slightly. Then remove from the pan and allow to cool completely.
14. Garnish the cake with orange zest and serve.