

# Japanese Cheesecake

## Ingredients

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1 c Milk  
8 oz Cream Cheese  
4 T Butter  
6 Eggs  
4 T Cake Flour  
1 Lemon (zested)  
1/4 t Cream of Tartar  
1 c Caster Sugar  
1 1/2 T Cornstarch

## Instructions

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- 1.Preheat oven to 300F.
- 2.Use a large bowl, pour in milk. Place the bowl over simmering water. Don't let the bottom of the bowl touch the water. Add cream cheese, stir occasionally, until completely dissolved and the mixture turns smooth. Stir in butter and half of sugar, until dissolved. Remove from heat.
- 3.Let it cool down a bit, then add the egg yolks and combine well. (Note: Make sure the mixture is not too hot, as you don't want to cook the egg yolks at this stage.)
- 4.Combine cake flour and corn starch. Sift the flour and starch into the cream cheese mixture, a small amount at a time. Mix well between every addition, and make sure there are no lumps. Stir in freshly grated lemon zest. Set aside.

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5. Place egg whites in a large clean bowl. (Note: Make sure there's no oil or water in the bowl at all.) Use an electric mixer to beat the egg whites for 3 minutes, then add cream of tartar and blend again. Pour the other half of the sugar in the egg whites and blend until very stiff peaks form.

6. Fold-in the egg whites into the cream cheese mixture gently with a rubber spatula just until all ingredients are incorporated. For best results, fold a small amount of egg whites in three separate additions.

7. Pour the mixture into the two loaf pans. Place the pans into a 13X9 pan. Add hot water in the tray up to half way. Bake for about 60 minutes.

8. Test with a toothpick and make sure it comes out clean. Turn the oven off and leave the oven door

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ajar for 10 minutes. Remove from the oven and let cool completely on a wire rack.

9. Chill in a fridge for about 3 hours before serving.