



All about  
**Cheese Cake Mix Flat & High**



## Cheese cake in variety

– Creamy, fresh, simply irresistible!

Cheese cakes are a delight for young and old. Whether classic or modern, with fruit or chocolate, as a gâteau, in a tray or as a dessert – they all have one thing in common: a creamy, fresh taste. Let yourself be inspired by our wide range of applications. Of course, with the well proven BRAUN guarantee of success!

**Cheese Cake Mix Flat** is the tried and tested quality baking mix for making cheese cakes, flat cheese cakes and creamy, bake-proof quark fillings.

**Cheese Cake Mix High** is for making special cakes: light cheese cakes, spongy cakes, fluffy little tarts and for classical German style cheese cakes.

### Your advantages:

- ▶ Only natural flavourings
- ▶ No added palm fats
- ▶ Versatile to use: from classic cheese cakes to modern interpretations
- ▶ Can be variably processed with different dairy products
- ▶ Optimal baking properties
- ▶ Gives cakes & pastries a typical creamy, fine quark taste
- ▶ Keeps fresh for a long time



# Endless possible applications

## Cheese Cake Mix Flat & High

### Cheese Cake Mix Flat

	Cheese Cake Mix Flat	quark	buttermilk	cream, liquid	yoghurt	sour cream	cream cheese	whole egg	water or whole milk, 50°C	sugar	total amount
<b>Cheese mix for flat cake</b> 1 oven tray 60 x 40 cm	800 g	2,000 g	-	-	-	-	-	600 g	1,400 g	-	<b>4,800 g</b>
<b>Cheese mix with buttermilk</b> 1 oven tray 60 x 40 cm	800 g	2,000 g	1,400 g	-	-	-	-	600 g	-	-	<b>4,800 g</b>
<b>Cheese mix with yoghurt</b> 1 oven tray 60 x 40 cm	800 g	-	-	-	2,000 g	-	-	600 g	1,200 g	-	<b>4,600 g</b>
<b>Cheese mix with sour cream</b> 1 oven tray 60 x 40 cm	800 g	-	-	-	-	2,000 g	-	600 g	1,400 g	-	<b>4,800 g</b>
<b>Cheese mix with cream cheese</b> 1 oven tray 60 x 40 cm	400 g	-	-	2,000 g	-	-	2,000 g	600 g	-	200 g	<b>5,200 g</b>
<b>High cheese cake All-in with cream</b> 2 cheese cakes, 26 cm Ø	600 g	2,000 g	-	750 g	-	-	-	500 g	750 g	300 g	<b>4,900 g</b>
<b>Cheese mix for pastry</b>	1,000 g	2,000 g	-	-	-	-	-	500 g	1,000 g	-	<b>4,500 g</b>

### Cheese Cake Mix High

	Cheese Cake Mix High	quark	cream	whole egg	egg yolk	egg white*	water or whole milk	sugar	total amount
<b>High cheese cake with egg white</b> 2 cakes, 26 cm Ø	400 g	1,700 g	-	-	160 g	240 g	720 g	300 g	<b>3,520 g</b>
<b>High cheese cake with whipped cream</b> 2 cakes, 26 cm Ø	600 g	2,000 g	700 g whipped	500 g	-	-	700 g	300 g	<b>4,800 g</b>
<b>High cheese cake All-in with liquid cream</b> 2 cakes, 26 cm Ø	550 g	1,900 g	1,000 g liquid	450 g	-	-	450 g	300 g	<b>4,650 g</b>
<b>High cheese cake boiled</b> 3 cakes, 26 cm Ø	800 g	1,700 g	-	-	-	600 g	2,000 g	300 g	<b>5,400 g</b>

\* Instead of egg whites, you can also use a solution of Ovasil.

# The perfect high cheese cake

## The 5 most important parameters for a perfect high cheese cake:

### 1. Butter the cake rings

Brush the rings with butter before filling them with the mixture; this eliminates the need to cut into the cheese cakes. During baking, the edge rises unhindered from the mould and the cheese cakes are prevented from cracking between the baked edge and the rising surface.

**Good to know:** Especially with higher cake rings, butter is better than oil for greasing them, as more will stick to the ring.

### 3. Leave to set

Foamy light cheese mixes expand during baking and the cheese cakes will rise a lot. Use a sufficiently high ring and simply bake until done. If such rings are not available, it may be necessary to remove the cheese cakes from the oven now and again until the mix has subsided again. The ideal time is when the cheese cakes have risen about 1 cm from the ring.

**Good to know:** By leaving them to set, you achieve a more even surface. By baking with a higher ring, you achieve a slightly domed top.

### 5. Mixture temperature

The optimum temperature of the mixture is 15 -20 °C. This can be easily achieved by using approx. 50 °C hot water.



### 2. Top skin formation

During the initial, hotter baking phase a stabilising top skin forms, which prevents cracking. Depending on the oven, it can be necessary to adjust the duration of this baking phase. Allow the entire surface to get slightly brown before lowering the baking temperature.

**Good to know:** This effect can be further improved and a lighter baking colour achieved by opening a damper to create a draught.

### 4. Quark and Cream Cheese in general

Quark, as a milk product, is available on the market in different consistencies. When using soft quark, the amount of water used can be reduced by approx. 10 %. This ensures the correct mix consistency and the formation of the outer skin to stabilise the surface takes place as desired.



# Baking techniques – tips to ensure success

	Cheese Cake Mix High	Cheese Cake Mix High	Cheese Cake Mix Flat
<b>Cake ring:</b>	Greased rings 5 cm	Greased rings 6 – 7 cm	Greased rings 6 cm or higher
<b>Application:</b>	Pour the mixture into the moulds and smooth it out	Fill the rings with the mixture up to approx. 1 - 2 cm below the rim and smooth it out.	Fill the rings with the mixture up to approx. 1 cm below the rim and smooth it out.
<b>Oven setting:</b>	With open damper	With open damper	With open damper
<b>Rack oven:</b>	Bake at approx. 230 °C for approx. 30 minutes (formation of top skin), set oven to approx. 180 °C and continue baking for approx. 35 minutes. Total baking time: approx. 65 minutes. (Set the bottom heat lower, if possible).	Bake at approx. 230 °C for approx. 30 minutes (formation of top skin), set oven to approx. 180 °C and continue baking for approx. 35 minutes. Total baking time: approx. 65 minutes. (Set the bottom heat lower, if possible).	Bake at approx. 230 °C for approx. 30 minutes (formation of top skin), set oven to approx. 180 °C and continue baking for approx. 35 minutes. Total baking time: approx. 65 minutes. (Set the bottom heat lower, if possible).
<b>Roll-in rack:</b>	Bake at approx. 205 C° for approx. 15 minutes (formation of top skin), set oven to approx. 140 °C and continue baking for approx. 40 mins. Total baking time: approx. 55 minutes	Bake at approx. 205 C° for approx. 15 minutes (formation of top skin), set oven to approx. 140 °C and continue baking for approx. 40 minutes. Total baking time: approx. 55 minutes	Bake at approx. 205° C for approx. 15 minutes, set oven to approx. 140 °C and continue baking for approx. 45 minutes. Total baking time: approx. 60 minutes.
<b>Allow to set:</b>	When the cakes rise approx. 1 cm from ring (after approx. 35 - 40 min of baking time), leave to sit for about 10 - 15 min	Not necessary	Generally not necessary. If, with liberal amounts of ingredients, etc., the mixture rises 1 cm or more from the rings, remove from oven for about 10-15 minutes and leave to set.
<b>Advantage:</b>	<ul style="list-style-type: none"> <li>▶ Optimum baking result</li> <li>▶ Edge baked golden-brown</li> <li>▶ No need to cut into cake</li> </ul>	<ul style="list-style-type: none"> <li>▶ Easy to make</li> <li>▶ No need to cut into cake</li> <li>▶ No setting necessary</li> </ul>	<ul style="list-style-type: none"> <li>▶ Edge baked golden-brown</li> <li>▶ No need to cut into cake</li> <li>▶ No setting necessary</li> </ul>



# Chocolate Cheese Cake

1 cake ring, 26 cm Ø, 6 cm high; total number of slices: 12



## Chocolate sponge cake

.....	0.500 kg	<b>Choco-Rich Cake</b>
.....	0.190 kg	Water
.....	0.190 kg	Rapeseed oil
		▶ Mix all ingredients smooth at a medium speed with a coarse beater for approx. 3 minutes.

## Quark mixture

.....	0.130 kg	<b>Cheese Cake Mix High</b>
.....	0.420 kg	Quark
.....	0.100 kg	Whole egg
.....	0.220 kg	Cream, liquid
.....	0.070 kg	Sugar
.....	0.090 kg	Water, approx. 50 °C
		▶ Mix all ingredients smooth at a slow mixer speed with the fine whisk for approx. 3 minutes.

## Crumble

.....	0.050 kg	<b>Crumble (Mürbella)</b>
		[see basic recipe]
.....	0.050 kg	Chocolate crumble
		[see basic recipe]
		▶ Mix.

## Gel glaze

.....	0.100 kg	<b>Cristaline Neutral</b>
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### Preparation

- ▶ Grease the cake ring, sprinkle with icing sugar and line with baking paper.
- ▶ Fill the tin with the chocolate stirring mixture and smooth it out.
- ▶ Using an icing bag, pipe on the quark mixture in circles to cover the whole surface and smooth out with a spatula.
- ▶ Sprinkle the crumble on top.
- ▶ Bake.
- ▶ Leave to cool.
- ▶ Pour on the gel glaze.

### Baking technique

- ▶ Oven system: multi-deck oven
- ▶ Baking temperature: approx. 230 °C
- ▶ Baking time: approx. 30 minutes
- ▶ Baking temperature: approx. 190 °C
- ▶ Baking time: approx. 35 minutes
- ▶ Oven setting: with open damper

# New York Cheese Cake

3 cakes, 26 cm Ø, 0,5 cm high; total number of slices: 36



## Crumble base

..... 0,750 kg Crumble (**Mürbella**)  
[see basic recipe]

## Topping

..... 0,900 kg Wildberries-Topping  
[see basic recipe]

## Cheese mixture with cream

..... 0,400 kg **Cheese Cake Mix Flat**  
..... 2,000 kg Cream cheese  
..... 0,600 kg Whole egg  
..... 2,000 kg Cream, liquid  
..... 0,200 kg Sugar

- ▶ Mix all ingredients smooth at a slow mixer speed with a fine whisk for approx. 3 minutes..

## Preparation

- ▶ Grease the cake ring, sprinkle with icing sugar and line with baking paper.
- ▶ Put the crumble into the tin, press down lightly and prebake.
- ▶ Pour in cheese mixture and smooth it out.
- ▶ Finish baking.
- ▶ Leave to cool.
- ▶ Divide into equal slices and cut it.
- ▶ Decorate with topping before serving.

## Baking technique

- ▶ Baking temperature: 140 - 150 °C
- ▶ Baking time: approx. 90 minutes
- ▶ Oven setting: with open damper

# Cheese Cake à la Hawaii

1 tray, 60 x 40 cm; total number of slices: 48



## Short pastry

..... 1.200 kg Short pastry (**Mürbella**), baked  
[see basic recipe]

## Fruit filling apricot peach

..... 1.200 kg **Fruchti-Top Apricot Peach**

## Pineapple filling

..... 0.750 kg **Capfruit Fruit Puree Ananas**

..... 0.200 kg Water

..... 0.100 kg **Kabi**

..... 0.050 kg Sugar

- ▶ Mix the Kabi and sugar dry and stir into the fruit puree with water.

## Quark mixture

..... 2.100 kg Water

..... 0.200 kg **Dessert Paste Ananas**

..... 0.880 kg **Cheese Cake Mix High**

..... 1.850 kg Quark

- ▶ Bring the dessert paste to the boil in the water, stir in the Cheese Cake Mix High, add the quark and mix smooth.

..... 0.060 kg **Ovasil**

..... 0.600 kg Water

..... 0.350 kg Sugar

- ▶ Beat until creamy and fold into the quark mixture.

## Gel glaze

..... 0.700 kg **Colorado Yellow**

..... 0.350 kg Water

..... 0.200 kg **Fruchti-Top Apricot Peach**

- ▶ Bring the Colorado Yellow to the boil with water and stir in the Fruchti-Top.

## Preparation

- ▶ Alternately pour the fruit fillings diagonally over the short pastry base.
- ▶ Pour in the quark mixture and smooth it out.
- ▶ Allow to set in the fridge for approx. 2 hours and then place briefly in freezer.
- ▶ Pour on the gel glaze.



# Chocolate-Zupfkuchen

1 tray, 60 x 40 cm; total number of slices: 44



## Cocoa short pastry

..... 1.000 kg	<b>Mürbella</b>
..... 0.500 kg	Butter or margarine
..... 0.100 kg	Whole egg
..... 0.050 kg	Water
..... 0.075 kg	Cocoa powder

- ▶ Mix all ingredients thoroughly together.  
Spiral mixer: 2 + 3 minutes

## Quark mixture

..... 0.400 kg	<b>Cheese Cake Mix Flat</b>
..... 2.000 kg	Quark
..... 0.600 kg	Whole egg
..... 2.000 kg	Cream, liquid
..... 0.200 kg	Sugar

- ▶ Mix all ingredients smooth at a medium mixer speed using a fine whisk for approx. 3 minutes.

## Preparation

- ▶ Spread the quark mixture onto the baked cocoa short pastry (1.200 g).
- ▶ Tear the remaining cocoa short pastry into small pieces and sprinkle them over the quark mixture.
- ▶ Bake.
- ▶ This amount is sufficient for 3 cheese cakes, 26 cm Ø.

## Baking technique

- ▶ Baking temperature: approx. 200 °C
- ▶ Baking time: approx. 40 minutes

# Cheese Cake Sticks

2 cakes, 26 cm Ø, 5 cm high; total number of slices: 32



**TIP:**  
You can also use any other Schokobella flavour!

..... 0.500 kg Short pastry (**Mürbella**), 2 cakes, baked  
[see basic recipe]

## Cheese mixture

..... 0.400 kg **Cheese Cake Mix Flat**

..... 0.500 kg Quark

..... 0.500 kg Sour cream

..... 0.300 kg Whole egg

..... 0.700 kg water, approx. 50 °C

- ▶ Mix all ingredients smooth at a medium mixer speed with a fine whisk for approx. 3 minutes.

## Topping

..... 1.600 kg **Schokobella Peanut & Caramel, warmed up**

## Preparation

- ▶ Pour the cheese mixture onto the short pastry bases and smooth out.
- ▶ Bake.
- ▶ Allow to cool.
- ▶ Cut out of the rings.
- ▶ Divide into equal slices and cut it.
- ▶ Stick lolly sticks into the cake slices. Coat with Schokobella.
- ▶ Decorate as shown in the picture.

## Baking technique

- ▶ Oven setting: with open damper
- ▶ Baking temperature: approx. 200 °C
- ▶ Baking time: approx. 45 - 50 minutes

# Zebra Cheese Cake

2 cakes, 26 cm Ø, 5 cm high; total number of slices: 24



..... 0.500 kg Short pastry (**Mürbella**), 2 cakes, baked  
[see basic recipe]

## Quark mixture

..... 0.550 kg **Cheese Cake Mix High**

..... 1.900 kg Quark

..... 0.450 kg Whole egg

..... 1.000 kg Cream, liquid

..... 0.300 kg Sugar

..... 0.450 kg water, approx. 50 °C

- ▶ Mix all ingredients smooth at a medium mixer speed with a fine whisk for approx. 3 minutes.

..... 0.200 kg **Chocolate quark mixture**  
**Schokobella Bittersweet**, warmed up slightly

- ▶ Take 2,100 g from the quark mixture and mix with Schokobella Bittersweet.

## Preparation

- ▶ Place the greased cake rings, sprinkled with powder sugar, around the bases.
- ▶ Alternately pour in the quark mixture and the chocolate quark mixture.
- ▶ Bake.

**TIP:** If the quark mixture rises a lot in the oven, take the cakes out of the oven for approx. 10 minutes to subside, then put them back in and finish baking.

## Baking technique

- ▶ Oven system: multi-deck oven Baking temperature: approx. 230 °C
- ▶ Baking time: approx. 30 minutes
- ▶ Baking temperature: approx. 190 °C
- ▶ Baking time: approx. 35 minutes
- ▶ Oven setting: with open damper

# San Sebastian Cheese Cake

2 cakes, 26 cm Ø; total number of slices: 24



## Cheese mixture

..... 0.400 kg	<b>Cheese Cake Mix Flat</b>
..... 2.000 kg	Cream Cheese
..... 0.600 kg	Whole egg
..... 2.000 kg	Cream, liquid
..... 0.300 kg	Sugar

- ▶ Mix all ingredients smooth at a slow mixer speed with a fine whisk for approx. 3 minutes.

## Topping

..... 0.350 kg	<b>Gelatella Chokomilky</b>
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### Preparation

- ▶ Line the cake tin with baking paper.
- ▶ Pour in the mixture and smooth it down.
- ▶ Bake.
- ▶ Leave to cool.
- ▶ Divide into equal slices and cut it.
- ▶ Decorate with topping before serving.

### Baking technique

- ▶ Oven setting: with open damper.
- ▶ Baking temperature: approx. 240 °C .
- ▶ Baking time: approx. 60 minutes.

# Japanese Cheese Cake

1 Cake, Ø 20 cm, 6cm high



## Batter

..... 0.100 kg	Butter
..... 0.410 kg	Cream Cheese
..... 0.190 kg	Milk
..... 0.040 kg	<b>Yuzu Giappone</b>
..... 0.200 kg	Egg Yolk
..... 0.165 kg	<b>Cheese Cake Mix Flat</b>

- ▶ Stir Cream Cheese, Butter, Milk, Yuzu Giappone and warm gently until smooth (30-40°C), then add Cheese Cake Mix Flat and Egg Yolk.

..... 0.260 kg	Water
..... 0.026 kg	<b>Ovasil</b>
..... 0.078 kg	Sugar

- ▶ Whip up Water and Ovasil for 3-4 min. at fast speed. Add sugar and whip up again approx. 30 sek. until combined

## Decoration

..... 0.200 kg	Mousse au Chocolat White
..... 0.250 kg	Milk
..... 5 - 10 g	Matcha (depending on concentration and taste level)

- ▶ Whip up at fast speed for approx. 4 - 5 min. and let set for minimum 1h in fridge. Scoop out portions with hot spoon and sift with Matcha. Decorate with fresh raspberries as shown on the photo.

## Preparation

- ▶ Fold under Meringue in Cream Cheese batter.
- ▶ Cover baking tray with baking paper.
- ▶ Bake.
- ▶ After cooling down, remove from baking tray.
- ▶ Remove baking paper.
- ▶ Sift with Decoration powder.

## Baking technique

- ▶ Bake in Bain-Marie.
- ▶ Rack oven temperature: 160 °C.
- ▶ Baking time: approx. 65-70 min.

# Quark Turnovers

1.000 kg dough weight; total number of slices: 24

# Cheese Crumble Cake

1 tray, 60 x 20 cm; total number of slices: 22



..... 1.600 kg Yeast dough (**Yeastquick**)  
[see basic recipe]

## Quark filling

..... 0.120 kg **Cheese Cake Mix Flat**  
..... 0.300 kg Quark  
..... 0.090 kg Whole egg  
..... 0.175 kg Water  
..... 0.060 kg **Frio**

▶ Mix all ingredients smooth at a medium mixer speed with a fine whisk for approx. 3 minutes.

..... 0.450 kg **Fruchti-Top Orange**

..... 0.200 kg Crumble (**Mürbella**)  
[see basic recipe]

## Decoration

..... 0.100 kg Butter  
..... 0.100 kg Sugar  
..... 0.050 kg **Dusting Snow**

## Preparation

- ▶ Roll out yeast dough to approx. 3.5 mm (60 x 40 cm) and cut into 3 pieces, each 60 x 13 cm.
- ▶ Add the quark filling and Fruchti-Top onto the yeast dough longitudinally.
- ▶ Fold the edges of both sides over one another, turn it over (so that the seam is below), press slightly flatter and cut into 8 pieces.
- ▶ Place on trays lined with baking paper.
- ▶ Sprinkle on crumble and press into top.
- ▶ Bake.
- ▶ After baking, butter and sprinkle with icing sugar.
- ▶ Sieve **Dusting Snow** on top.

## Baking technique

- ▶ Bake mode: 3/4 bake
- ▶ Baking temperature: approx. 210 °C
- ▶ Baking time: approx. 15

..... 0.600 kg Short pastry (**Mürbella**), baked  
[see basic recipe]

## Quark mixture

..... 0.450 kg **Cheese Cake Mix Flat**  
..... 1.100 kg Quark  
..... 0.350 kg Whole egg  
..... 0.800 kg Water or whole milk, approx. 50 °C

▶ Mix all ingredients smooth at a medium mixer speed with a fine whisk for approx. 3 minutes.

## Glaze

..... 0.200 kg Butter, liquid  
..... 0.200 kg Sugar  
..... 0.150 kg Whole egg  
▶ Dissolve the sugar in the warm butter and fold in the whole eggs.

..... 0.450 kg Crumble (**Mürbella**)  
[see basic recipe]

## Preparation

- ▶ Spread the mixture onto short pastry base.
- ▶ Pour gently on the glaze.
- ▶ Sprinkle on the crumble.
- ▶ Bake.

## Baking technique

- ▶ Baking temperature: approx. 180 °C
- ▶ Baking time: approx. 45 - 50 minutes

# Cherry Dessert with Quark

24 preserving jars, 160 ml; total number of slices: 24



..... 0.250 kg Crumble (**Mürbella**)  
[see basic recipe]

..... 0.720 kg **Fruchti-Top Cherry**

## Quark mixture

..... 0.440 kg Water

..... 0.180 kg **Cheese Cake Mix High**

..... 0.370 kg Quark

..... 0.050 kg **Dessert Paste Blackforest Kirschwasser**

- ▶ Bring water to the boil, stir in Cheese Cake Mix High, add the quark and stir smooth. Flavour with the dessert paste.

..... 0.130 kg Egg white

..... 0.070 kg Sugar

- ▶ Beat until creamy and fold into the quark mixture.

## Gel glaze

..... 0.360 kg **Cristaline Neutral**

..... 0.020 kg **Dessert Paste Cherry**

- ▶ Mix together.

## Preparation

- ▶ Put the crumble into the jars.
- ▶ Add the Fruchti-Top.
- ▶ Pour the quark mixture on top.
- ▶ Leave to set in the fridge for approx. 2 hours .
- ▶ Pour on the gel glaze.
- ▶ Decorate as shown in the picture.

# Basic Recipes

## Short pastry – basic recipe

- ..... 1.000 kg **Mürbella**
- ..... 0.400 kg Butter or margarine
- ..... 0.100 kg Whole egg
- ▶ Spiral mixer: 3 minutes, slow speed

## Yeast Dough – basic recipe

- ..... 0.100 kg **Yeastquick**
- ..... 0.700 kg Wheat flour
- ..... 0.150 kg Butter or margarine
- ..... 0.300 kg Eggs
- ..... 0.270 kg Water, approximately
- ..... 0.060 kg Yeast, fresh
- ..... 0.050 kg Sugar
- ▶ Kneading time: 2+7 minutes.  
Dough temperature: 25–27 °C.  
Resting time: 10 minutes

## Crumble – basic recipe

- ..... 1.000 kg **Mürbella**
- ..... 0.500 kg Butter or margarine
- ▶ Knead all ingredients together to make crumble.

## Wild berries topping – basic recipe

- ..... 0.500 kg Wild berries, frozen
- ..... 0.500 kg Water, boiling
- ▶ Pour the boiling water over the fruit and strain to obtain the fruit juice.

- ..... 0.060 kg **Kabi**
- ..... 0.125 kg Sugar
- ▶ Mix the dry sugar und Kabi and mix into the fruit juice using a whisk.

## Dessert Paste Strawberry

- ..... 0.020 kg ▶ Flavour with the dessert paste and fold in the fruit.

## Chocolate Crumble – basic recipe

- ..... 1.000 kg **Mürbella**
- ..... 0.550 kg Butter or margarine
- ..... 0.100 kg Cocoa powder
- ▶ Knead all ingredients together to make crumble.

