

Japanese Cheesecake

Yield: 4 min

Total Time: 105 min

Recipe from: <https://www.recipeschoose.com/recipes/traditional-japanese-cheesecake-recipe>

Ingredients:

- 1 1/4 cups cream cheese
- 3 1/8 tablespoons unsalted butter
- 3 3/4 tablespoons egg yolks this equals to 3 yolks
- 1 5/8 tablespoons sugar
- 1 3/8 tablespoons cornstarch
- 1/2 cup milk
- 6 1/4 tablespoons egg whites 3 egg whites
- 4 3/8 tablespoons sugar
- 5/8 foot cake pan with a fixed bottom

Nutrition:

1. Calories: 500 calories
2. Carbohydrate: 27 grams
3. Cholesterol: 285 milligrams
4. Fat: 39 grams
5. Protein: 11 grams
6. SaturatedFat: 22 grams
7. Sodium: 310 milligrams
8. Sugar: 23 grams

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