

# Japanese Souffle Cheesecake (Japanese Cheesecake)

Yield: 8 min  
Total Time: 80 min

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

## Ingredients:

- 5 eggs whites and yolks separated
- 1/4 teaspoon cream of tartar
- 1/2 cup sugar
- 8 ounces cream cheese package
- 1 tablespoon lemon juice
- 4 tablespoons flour
- 2 tablespoons corn starch
- 4 tablespoons butter
- 3 tablespoons milk
- 1/4 teaspoon salt

## Nutrition:

1. Calories: 270 calories
2. Carbohydrate: 19 grams
3. Cholesterol: 180 milligrams
4. Fat: 19 grams
5. Protein: 7 grams
6. SaturatedFat: 10 grams
7. Sodium: 250 milligrams
8. Sugar: 14 grams

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