

Plain Cheesecake | Baked with Rice Cooker

Written by Administrator
Saturday, 30 May 2009 19:35



Cake can be baked in several ways, by using an oven which is the most common way. I knew that cake can be steamed with gas as well. But have you ever tried to bake a cake with rice cooker? Basically I do not hear people in our country bake with rice cooker, and I was surprised to see a book that introduces how to bake a cake with rice cooker. Without further consideration, I bought the book.

Below are the **ingredients** needed.

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200g - Philadelphia (room temperature)
Whipped cream, fresh and caster sugar in a bowl. Beat until smooth and creamy.

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2. Add in eggs one by one and mix until just combined.

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5. Add the eggs and whisk until combined.

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6. Spread the rice cooker pot with butter, pour in the mixture.

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7. Cook with rice cooker for about 20-30 minutes and remove from rice cooker.

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se. Wait until it is completely cool and store in refrigerator for at least 30 minutes before

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