

TIMELESS BAKED PASSION FRUIT CHEESE CAKE



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 Jason Chan Yee Chiu Ho Wing Hong

The Hong Kong Cricket Club, founded in 1851, is the oldest cricket club in Asia. The Club has provided cricket, sports and recreational activities to its members and the wider community for over 160 years. Represented by Jason Chan Yee Chiu & Ho Wing Hong.

- Sub Category Name
Food
Desserts
- Recipe Source Name
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Ingredients

TIMELESS BAKED PASSION FRUIT CHEESE CAKE For The Base

- 500g/1lb digestive biscuits
- 8 tbsp unsalted butter, melted
- 2 tbsp sugar
- Pinch of salt

For The Filling

- 900g cream cheese, at room temperature
- 160ml sour cream
- 160ml double cream
- 270g sugar

- 6 fresh passion fruits, pulp scraped out

Methods and Directions

TIMELESS BAKED PASSION FRUIT CHEESE CAKE

For The Base

- Melt the butter and add the biscuit crumbs, sugar and salt. Stir to combine.
- Place in the base of the cake tin and spread in an even layer, then flatten.

For The Filling

- Beat together the cream cheese and sugar until smooth then add the sour cream and double cream and beat again.
- Gradually add the eggs and passion fruit pulp.
- Pour the cream cheese mix on to the biscuit base then bake in the oven for 45 minutes