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Japanese Cotton Cheesecake

Introduction

Japanese Cotton Cheesecake is a delightful dessert that combines the richness of traditional

cheesecake with the light and airy texture reminiscent of a soufflé. This unique dessert is a true culinary experience, offering a melt-in-your-mouth sensation that is both sophisticated and comforting. Perfect for special occasions or a sweet treat at home, this cheesecake is sure to impress your guests and satisfy your cravings.

Detailed Ingredients with measures

Cream Cheese: 8 oz (softened)
Granulated Sugar: 1/2 cup
Eggs: 3 large (separated)
Milk: 1/4 cup
Unsalted Butter: 1/4 cup
Cake Flour: 1/3 cup
Cornstarch: 1 tablespoon
Vanilla Extract: 1 teaspoon
Lemon Juice: 1 tablespoon
Salt: a pinch

Prep Time

25 minutes

Cook Time, Total Time, Yield

Cook Time: 60 minutes
Total Time: 1 hour 25 minutes
Yield: 8 servings



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Detailed Directions and Instructions

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