

9:41



yennacc



Cake with Cheese Foam

Cake made with rice cooker! I added up two recipes together to make this cake with cheese foam!

Tools

	Time
Beater	Prep: 20 minutes
Handheld Electric Mixer	Cook: 30 to 40 minutes
Scale	
Mixing Bowls	
Small Bowls	
Plate	
Silicone Spatulas	
Rice Cooker	
Clear Cake Collar	
Tape	

Ingredients

Cheese Foam

+ Whole Milk	90 g
+ Whipping Cream	420 g
+ Cream Cheese	90 g
+ Powdered Sugar	45 g
+ Evaporated Milk or Condense Milk	24 g
+ Any Fruit	1 piece (optional)

Cake

+ Milk	110 g
+ Fortified Cake Flour	130 to 150 g
+ Eggs	6 piece
+ Corn Oil	70 g
+ Sugar	60 g or at your preference
+ Salt	1 g
+ Lemon or Vinegar	2 to 3 drops

Add all

Process

Step 1



Take cream cheese (90 g) and leave it at room temperature to save time during the cheese foam process while preparing the cake. Measure ingredients for the cake.

Step 2



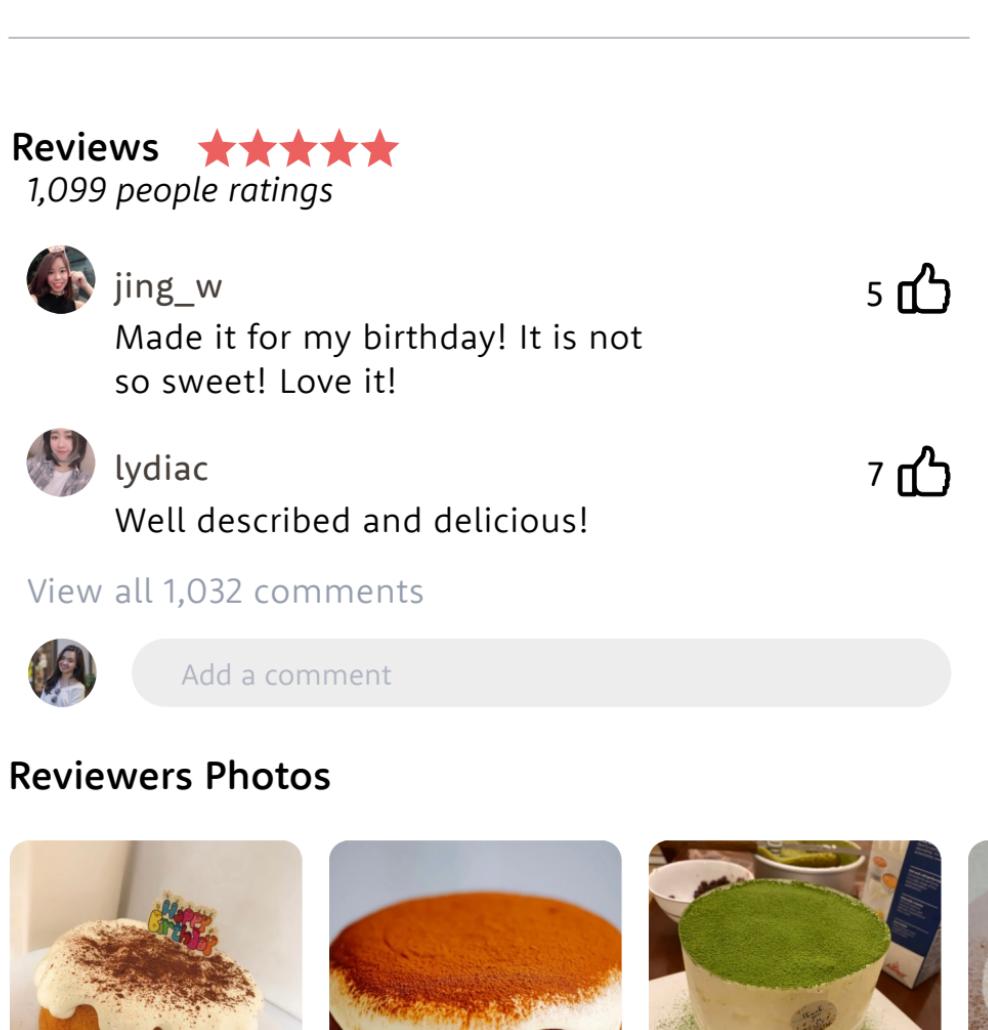
CAKE. After measuring ingredients needed for the cake, prepare two bowls to separate the egg yolk and egg white. Carefully crack the eggs and separate the two halves of the shell (you can catch the yolk in your clean hand and allow the white to run through your fingers into the bowl, you can use a slotted spoon to catch the egg yolk, or you can use the half of the shell to catch the yolk and carefully transfer it into the other half shell until all the egg white is dropped into the bowl).

Step 3



Heat up tap water to warm up the corn oil (70g) and leave it warm up to 5 minutes, as shown in the picture.

Step 4



Prepare a mixing bowl, pour the corn oil (70g) and Fortified Cake Flour (130 – 150 g) into the bowl and mix them with a beater or fork until it gets smooth.

Step 5

Prepare milk (110 g) and egg yolk. Pour the milk and egg yolk into the mixed ingredients from step 4 and start to mix them with a beater or fork, as shown in the video.

Step 6

Prepare a mixing bowl (make sure it doesn't have any water in it), egg white, sugar (60 g), salt (1 g), and lemon or vinegar (2 – 3 drops). Pour the egg white, salt, lemon or vinegar, and 1/3 of sugar into the bowl.

NOTE: We are going to add sugar gradually, so we are adding 1/3 of the amount of sugar at a time.

Step 7

After step 8 is done, the cake liquid should look like the picture.

Step 8

Start to beat them with the mixer in a low speed until the sugar is dissolved. Add another 1/3 of sugar and start mix them in a high speed until the sugar dissolves and the egg white begins to look smooth. Add the rest of the sugar and mix until it dissolves, and egg white looks smooth, as shown in the picture.

NOTE: Don't over-beat egg white.

Step 9

NOTE: Step 11 is optional.

Step 10

Let the rice cooker warm up for 5 minutes, and slowly pour the cake liquid into the pot so there is no bubble. Cover the pot with aluminum (optional) and close the rice cooker lid. Wait for 30 to 40 minutes. My rice cooker took 30 minutes to make the cake.

NOTE: By covering the pot with aluminum is to prevent the cake to touch the lid and the water to drop into the cake, it is totally optional.

Step 11

If you are adding any fruit for decoration, wash them and dry them well. Next, cut them and put them in a container to put them in the fridge.

NOTE: Step 11 is optional.

Step 12

Prepare milk (110 g) and egg yolk. Pour the milk and egg yolk into the mixed ingredients from step 4 and start to mix them with a silicone spatula, as shown in the video.

Take the fruit out from the fridge and add them on top of the foam (you can also add powdered sugar on top of the fruit for decoration).

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jing_w

Made it for my birthday! It is not so sweet! Love it!

lydiac

Well described and delicious!

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Step 13

Similar to warming corn oil for the cake, we are going to prepare the cheese foam with the ingredients mentioned in the cheese foam ingredient section.

Step 14

Pour whipping cream (420 g), whole milk (90 g), cream cheese (90 g), evaporated milk or condense milk (24 g), and 1/3 of powdered sugar into a mixing bowl. Start to beat them with the mixer until the sugar dissolves, then add another 1/3 of powdered sugar, and beat until the cheese foam becomes denser.

NOTE: By covering the pot with aluminum is to prevent the cake to touch the lid and the water to drop into the cake, it is totally optional.

Step 15

After step 8 is done, the cake liquid should look like the picture.

Step 16

Start to beat them with the mixer in a low speed until the sugar is dissolved. Add another 1/3 of sugar and start mix them in a high speed until the sugar dissolves and the egg white begins to look smooth. Add the rest of the sugar and mix until it dissolves, and egg white looks smooth, as shown in the picture.

NOTE: Don't over-beat egg white.

Step 17

NOTE: Step 11 is optional.

Step 18

Prepare milk (110 g) and egg yolk. Pour the milk and egg yolk into the mixed ingredients from step 4 and start to mix them with a silicone spatula, as shown in the video.

Take the fruit out from the fridge and add them on top of the foam (you can also add powdered sugar on top of the fruit for decoration).

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