

# THE SIMPLEST AND MOST DELICIOUS CHEESECAKE EVER!



This is my favorite version of the famous cheesecake. A friend of mine showed me how to make it, it's really easy to make and the result is simply delicious! You can eat it as a dessert, for breakfast or at tea time. It's also a great option if you have to cook a birthday cake and you don't have much time. I hope you like it!

## INGREDIENTS

Philadelphia	400g
Cream	200g
Sugar	170g
Flour	15g
2 big eggs	

## UTENSILS

Bowl
Apron
Mixer
Oven
Round cake mould

## STEPS

- First step: weight all the ingredients and put them all together in a bowl.
- Second step: mix the ingredients with the electric mixer until the texture looks like whipped cream.
- Third step: cover the mould with oven paper, you can paste it using melted butter.
- Fourth step: put the mould in the oven, the temperature must be 180-200°C, and let it bake for 40 minutes.
- Last step: take the cheesecake out of the oven and let it cool down, then put it on the refrigerator. It will be better if you let it there for a day before you eat it.