



Cheesecake with Banana Pulp

Ingredients

(For an 18 - 20 cm baking pan)

Cream cheese	150 - 350g
Fresh cream	200 ml
Sugar	80g
Eggs	2
Banana starch	40g
Banana	2
Lemon juice	2 Tbsps.
Rum	A little
Butter	A little

Directions

- Prepare the cream cheese by letting it sit in room temperature.
 - Preheat the oven to 170 ° C degrees.
1. Add sugar to the cream cheese softened at normal temperature and mix.
 2. Add fresh cream gradually and mix.
 3. Add banana starch and mix well.



4. Slice the bananas into 1 - 1.5 cm and put in another bowl. Put in the lemon juice and mash the bananas with a fork roughly. Mix in with the cream cheese mixture.
5. Add rum and beaten eggs to the mixture and mix. Coat the baking pan with butter and transfer the mixture in a baking pan.



6. In the 170 ° C degree preheated oven, bake for 35 minutes. Turn the heat down to 120° C degrees and bake for 15 more minutes.
7. When the cake has cooled down, take it out of the pan and serve.

