



Shopping list

- 1 pack TAGO oatmeal cookies
- 200 ml of cream
- 1 tbsp powdered sugar with vanilla seeds
- 1/250 g of sugar
- 500 g Philadelphia cheese
- 500 g Mascarpone cheese
- 4 eggs
- 1 orange (juice and peel)
- 50 g butter

Best holiday cheesecake

- Put double cream and sugar with vanilla seeds in the mixing bowl. Whisk to thick mass (whipped cream).
- Then add in portions: Philadelphia cheese, Mascarpone cheese, eggs, juice and orange peel. Use the mixer rod to mix the ingredients.
- Melt butter in a saucepan or in a pan. Add the crumbled oatmeal cookies from Tago and combine with a spoon to one mass.
- Put the finished mass into a springform pan with baking paper. Use a spoonful to press down the bottom of the cookies exactly with a spoon. Now add the finished cheese mass.
- Bake in hot to 180 degrees oven for the first 15 minutes. Then reduce the temperature to 150 degrees Celsius. - bake for about 60 minutes. The baking time depends on the baking form and oven. Cheesecake at first can grow but then it will slightly fall down.
- Decorate the finished cake with powdered sugar and TAGO gingerbread.

TAGO products used in the recipe



Oat Cookies de Lux