

GUATEMALAN CHEESECAKE

a

Cooking for Kids with Luis

recipe

I live in Australia but was born in Guatemala. Here's a special Guatemalan dish I love to make!

INGREDIENTS:

8 ounces Cream Cheese
8 ounces Ricotta Cheese
1 cup Fresh Cream
4 Eggs (raw)
1 cup Sugar
3 cups Rice Flour
Butter

RECIPE:

Wash your hands. Put your apron on. Let's cook!

1. Cheese

First, we have to mix the cheeses in a bowl. Add 8 ounces of cream cheese to 8 ounces of ricotta cheese, and mix together. If it's hard, get help.

2. Cream

Add 1 cup of fresh cream, and mix again.

3. Eggs

We need 4 eggs. Crack each egg and mix it into the cheesy mixture. You can use an eggbeater.

4. Flour and sugar

Measure 1 cup of sugar and 3 cups of rice flour. Add half the sugar and half the rice flour to the mixture, and mix well. It's looking creamy! Now, add the last bit of flour and sugar, and mix.

5. Tray.

Grease the bottom of a baking tray with butter. Pour the mixture into the tray. Use your fingers—have fun! Flatten it out so it's even. This is going to be perfect!

6. Bake

Get Mom or Dad to put the tray in a hot oven at 350° F (180° C) and cook for 35 minutes. Yummy, this is going to be the best ever!



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