Preparation time
30 mins

Cooking time
30 mins

Ingredients

- Cream Cheese 500g
- Caster Sugar 170g
- Eggs 4nos
- Whipping Cream 230g
- Cake Flour 21g
- Green House VANILLA FLAVOUR 5g
- Green House YAM EMULCO 10g

Instructions

1. Beat cream cheese and caster sugar until soft and smooth.
2. Add in eggs separately and mix it until well combined.
3. Add in cake flour and whipping cream, mixed it well.
4. Divide the batter into two (2) and add in **GREEN HOUSE YAM EMULCO & VANILLA FLAVOUR** respectively.
5. Put baking paper into the mold. And pour the yam batter then the vanilla batter into the mold.
6. Bake at 220°C for 25 minutes and add another 5 minutes at 240°C to get the burnt texture on top.

Chill for 3-4 hours and you're ready to serve.

Bon Appétit!