

芝士鴛鴦蛋糕
Cheese Marble Cake
譚鄭瑛玲著

材料: (A) 忌廉芝士	1 盒	(A) 250g	cream Cheese
雞蛋	1 只	1	egg
糖	1/4 量杯	1/4 cup	sugar
發粉	1/2 茶匙	1/2 tsp	baking powder
麪粉	2 湯匙	2 tbsp	flour
云尼啦香油	1/2 茶匙	1/2 tsp	vanilla
Parmesan 芝士粉	2 湯匙	2 tbsp	parmesan cheese
(B) 雞蛋	2 只	(B) 2	eggs
麪粉	4 湯匙	4 tbsp	flour
發粉	1/4 茶匙	1/4 tsp	baking powder
糖	3 湯匙	3 tbsp	sugar
橄欖油	1/4 量杯	1/4 cup	olive oil

做法: (A) 將忌廉芝士打至軟化, 加入糖, Parmesan 芝士粉, 打至軟滑, 再加入雞蛋, 打至混和, 篩入麪粉, 發粉, 加入云尼啦香油, 拌勻, 傾入焗盆中, 待發。

(B) 打起蛋黃, 加糖, 橄欖油, 打勻, 篩入麪粉, 發粉, 拌勻成粉糊。再打起蛋白, 加糖, 打至起泡, 傾入粉糊中混和。

(C) 將(B)粉糊傾在(A)之粉糊上, 放進預熱 350F 之焗爐內, 焗 20 分鐘, 轉用 300F, 繼焗 5 分鐘, 熄炉, 等 5 分鐘後, 取出供食。

(A) Beat cream cheese, sugar and parmesan cheese, add egg, beat to mix. Sift in flour, baking powder, add in vanilla and mix well. Pour mixture into a baking pan. Let it rise.

(B) Beat egg yellow, add sugar and olive oil, mix well. Sift in flour and baking powder, mix well. Beat egg white, add sugar, beat until fluffy, mix into above mixture.

(C) Pour (B) mixture over (A) mixture. Bake 350F for 20 minutes. Turn down heat to 300F and bake for 5 minutes. Turn off heat; wait 5 minutes, take out cake and serve.

